

# Frühroter Veltliner 2018



<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Frühroter Veltliner 100 %   26 - 61 years 3000 - 3300 plants/ha   3500 - 4500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	280 - 310 m
<b>Soil:</b>	humus   medium loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	6 hour(s)
<b>Fermentation:</b>	spontaneous
	Pre Clarification: yes   Enzymes Used: no
	Frühroter Veltliner   steel tank   2 - 4 week(s)   temperature control: yes   18 - 20 °C
<b>Maturing:</b>	steel tank   5 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1.4 g/l
<b>Acid:</b>	4.9 g/l



<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	small (3 years)
<b>Optimum Drinking Year:</b>	2019 - 2021

## Wine Description

Origin Frühroter Veltliner is a rarity: only a few hectares remain in Austria. Our vines stem from our own selection of up to 60-year-old vines from the Diebsnest, Eisenhut and Altweingarten sites. The grapes are hand-picked, macerated for a short amount of time and then allowed to ferment spontaneously in stainless steel tanks before maturing on the lees. Character In cooler years, our Frühroter Veltliner is floral and fruit-driven, while the warmer vintages become “darker” and offer more spice. The Frühroter Veltliner is always a rounder, softer wine with gentle acidity and low alcohol. Decidedly drinkable and lean – that’s how we like it.

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.