Golem Grüner Veltliner 2018

Origin:	Austria, Niederösterreich, Ziersdorf
Site:	Vineyard Selection
Site Type:	terraces, hillside
Varietal:	Grüner Veltliner 100 %
Geografical Orientation:	south east, south
Sea Level:	280 - 339 m
Soil:	sand gravel sandy loam

Cellar

Harvest:	handpicked | September 19
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	filtered
Maturing:	steel tank | 7 month(s)
Time on the Full Yeast:	7 month(s)
Bottling:	screw cap | middle/april 2019

Data

Wine Type:	Still wine | white | dry
Alcohol:	12.5 %
Residual Sugar:	0.8 g/l
Acid:	5.1 g/l
Total Sulfur:	< 50 mg
Certificates:	vegan, bio-dynamic
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2019 - 2024

Winery

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Handcrafted natural Premium wines “1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other,” says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Singe vineyards - Single barrels wines are consequential! *biodyn growing - DEMETER *100% self-grown grapes *biodiversity at all of our vineyards *sustainable work at vineyard & winery *100% hand-picked and selected harvest *Grapetransport in small boxes *gravitation process of our high end selected grapes *no sugar added *natural fermentation *pure maturation on the less for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling

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