

Grüner Veltliner Ried Goldberg 2018



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| Origin: | Austria, Wagram, Grossriedenthal |
| Quality grade: | Qualitätswein |
| Site: | Goldberg |
| Site Type: | terraces |
| Varietal: | Grüner Veltliner 100 % 27 years 3000 - 3300 plants/ha 3500 - 4000 liter/ha |
| Geographical Orientation: | south |
| Sea Level: | 305 m |
| Soil: | humus medium loess large |



Weather / Climate

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| Climate: | continental |
| Average Rainfall Per | 400 - 500 mm |
| Vintage: | |

Cellar

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| Harvest: | handpicked middle/september |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes, wine |
| Fermentation: | spontaneous steel tank 4 - 8 week(s) temperature control: yes 18 - 20 °C |
| Filter: | filtered |
| Maturing: | steel tank 10 month(s) |
| Time on the Full Yeast: | 8 - 10 month(s) |
| Bottling: | natural cork beginning/august 2019 SO2 added: 10 mg |



Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 1 g/l |
| Acid: | 4.4 g/l |
| Total Sulfur: | < 65 mg |
| Certificates: | vegan, organic |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | 10 years |
| Optimum Drinking Year: | 2020 - 2027 |

Wine Description

Goldberg is one of the best single vineyards in the village. Terraces and hills which slope towards the Danube Valley and mighty loess ground build the foundation for the Goldberg wines. Bunches are hand-picked mid-October and sorted manually before being pressed whole in order to retain finesse and elegance. In tandem with the delayed spontaneous fermentation in stainless steel tanks, the Goldberg vineyard creates complex yet light-footed wines. Goldberg always has something hearty about it: it gives us assertive but also charming wines. Spicy, as one would expect from the grape variety, yet always ripe and, in warmer years, lush. All this makes for a complex, profound wine with excellent ageing potential.

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.