

Grüner Veltliner Seeberg 2018



Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a very stony soil with little clay in 350m above sea level. In our vineyards on the Seeberg we work very carefully during the whole year. We take away the surplus clusters in the summer and aim for a good relation between grapes and leaves. This is important for a good assimilation and maturity. These grapes are always one of the latest we harvest. The Seeberg Veltliner 18 consists 100% of Gruener Veltliner grapes. After some hours maceration and spontaneous fermentation the wine was racked in a big old oak barrel for maturity. It got no fining, no filtration and only a little addition of sulphur. The Seeberg Veltliner 18 has a nice golden colour, is creamy, spicy on the pallet and has a long finish. It is good to decant the wine before drinking. Usually, the Gruener Veltliner Seeberg develops its full character after some minutes in the glass or the decanter. Is a good companion to pork.

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| Wine Type: | Still wine white dry |
| Alcohol: | 14 % |
| Acid: | 6.3 g/l |
| Residual Sugar: | 3.1 g/l |
| Total Sulfur: | 25 mg |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | 2028 years |

Vineyard

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| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Seeberg |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | oak barrel used barrel 12 month(s) |