



HORIZONT GRÜNER VELTLINER 2018

WINE DESCRIPTION

Ripe stone fruit notes bring the fruit into play. Enormous spice makes this Veltliner a typical representative of its class. A hint of pepper rounds it off perfectly—quite a classic, it is not afraid of appearing with salads, fish and white meat.

Wine Type:	Still wine white dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (10 years)

VINEYARD

Origin:	Austria, Weinviertel
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 %

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank
Bottling:	screw cap

WINERY

To be a winemaker—that's the life for us. With an inward-directed look at our wines and their slow, steady development. At our craft, bound to nature, which we practice full of passion and in doing so ignore current fashions – without compromises. At the origin of our creations, which we approach ever more closely. Through more agricultural work, towards a natural cycle management, and more holistic thinking. With the aim of giving our wines, and ourselves, “time to mature”.

