



HUNDSBERG GRÜNER VELTLINER 2018

Origin: Austria, Niederösterreich, Ziersdorf
Site: Hundsbereg
Site Type: hillside
Varietal: Grüner Veltliner 100 %
Geographical Orientation: south
Sea Level: 285 - 310 m
Soil: Kalkmergel loam

CELLAR

Harvest: handpicked | September 27
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: oak barrel | 500 L | used barrel | 24 month(s)
steel tank
Time on the Full Yeast: 30 month(s) | Grüner Veltliner
Bottling: natural cork | June 15, 2021

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Certificates: vegan, bio-dynamic
Drinking Temperature: 10 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2023 - 2033

PRODUCT CODES

EAN: 9120035712332

WINE DESCRIPTION



Orangenoten, Citrus, apfelige Noten, viel Mineral. Champagner-like, sehr salzig, zieht sich richtig zusammen, brauchte viel Zeit, um in diese Dimension zu kommen. Ein sehr weiniger, typischer GV, gelbfruchtig, Kamille. Da kommt einiges auf uns zu!!!! Adi Schmid

WINERY

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. Single 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 lees for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling