

ROTER VELTLINER "THE ORANGE" 2018

Wein aus Österreich



Origin:	Wagram
Quality grade:	Wein aus Österreich
Varietal:	Roter Veltliner 100 %
Wine Type:	Still wine orange dry
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C

HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed Stems: 0 % open fermentation vat 14 day(s) temperature control: yes 19 - 20 °C
Fermentation Process:	manual punch down 3 x day Duration: 14 days
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	small oak barrel 225 L used barrel 18 - 24 month(s)

WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teaish" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool. Orange oil, clove, sherry notes, honey. Dry, not overly heavy but intense.

WEATHER / CLIMATE

Climate:	continental
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