



WEINVIERTEL DAC KLASSIK GRÜNER VELTLINER 2018

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Weinviertel DAC
Site:	Vineyard Selection - Rösschitz
Normal Classification:	Klassik
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 10 - 30 years 4000 - 4500 plants/ha 5000 - 6000 liter/ha
Soil:	loess large primary rock little



Cellar

Harvest:	handpicked 400 kg cask
Malolactic Fermentation:	no
Fermentation:	selected yeast steel tank 1 - 2 week(s) temperature control: yes 20 - 20 °C
Maturing:	steel tank
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	2 month(s)
Bottling:	screw cap middle/january 2019

Data

Wine Type:	Still wine white dry
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2019 - 2021

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.