



WEISENKIRCHNER WEITENBERG GRÜNER VELTLINER 2018

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Weissenkirchner WEITENBERG
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 67 years 4500 plants/ha 2000 - 3500 liter/ha
Geographical Orientation:	west
Sea Level:	300 m
Soil:	gneiss



Cellar

Harvest:	handpicked handpicked
Malolactic Fermentation:	yes
Mazeration:	squashed 4 hour(s) with stems: yes
Press:	pneumatic 8 hours
Fermentation:	spontaneous small wooden barrel 300 L used barrel 10 day(s) temperature control: yes 30 % Grüner Veltliner large wooden barrel 1000 L used barrel 10 day(s) 24 °C 100 %
Maturing:	large wooden barrel 1000 L used barrel 9 month(s)
Bottling:	natural cork

Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Allergens:	sulfites
Drinking Temperature:	12 °C
Aging Potential:	high

Wine Description

Northwest of Weissenkirchen. This vineyard is planted with the oldest vines - more than 60 years old. With small bunches yielding small grapes, the overall yield is naturally low. The wines are fermented and matured in wooden barrels. The setting of this old vineyard does not allow for the use of tractors. Pure handwork only.

Winery

Unlike practically any other wine region, the Wachau is distinguished by its terraced vineyards with extremely old, dry stone walls. Not only do they represent the optical allure that the Wachau is so famous for, but they also are markedly responsible for the unique character of the Wachau's wines. Manual care of the terraces is highly intensive (requiring 5 -10 times more work than in vineyards which can accommodate vehicles). And this is why many of the old terraces are in danger of being abandoned - something that would ultimately change the landscape of the Wachau in the future. So I made it my goal to acquire exposed terraces with mainly old vines and protect them from being cleared. Although this means pure handwork - no machines whatsoever - I am convinced that the qualities of the wines are so unique, so full of character and spectacular, that this work will be repaid many times over. Most of the vines are between 30 and 50 years old. Drinkability and age-worthiness are key to all work-related decisions. And working with healthy grapes that have not been exposed to the Botrytis fungus is of the highest priority. This means that fine, extremely elegant wines with a filigree minerality and plenty of tension are created - wines that are likely to be closed in their youth. (Bio-control agreement with Lacon since August 2008 for production of grapes.)