Wildrose Grüner Veltliner N.V.

Wine Description

Spicy nose, combined with yeasty flavors; cloudy in the glass due to unfiltred bottling; Long lasting taste on the plalate

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Acid:	6.3 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Drinking Temperature:	13 - 15 °C
Aging Potential:	medium
Optimum Drinking Year:	2021 - 2026

Vineyard

Vineyard Site:

Langenlois, which lies in Kamptal/Austria, is the hometown of the Rosner familiy. The south of Langenlois is dominated by Loess soil. This loamy and calcareous soil base provides perfect conditions for growing Grüner Veltliner. Warm summer days and chilly breezes at night result in a very aromatic wine. The grapes are chosen from various vineyards of the Rosner family all around Langenlois.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Österreichischer Wein
Site:	Mostly South of Langenlois
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Sea Level:	290 - 350 m
Soil:	loess | large

Weather / Climate

Climate:	continental

Harvest and Maturing

Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	yes
Whole Grape Pressing:	yes
Mash Fermentation:	Carbonic fermentation | Stems: 100 % | oak barrel | 7 day(s) | 30 %
Fermentation:	spontaneous oak barrel | 300 L | used barrel
Certification:	Yes

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Product Codes

EAN: 9120040335298

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.