

# DIWALD

Biologischer Weinbau seit 1976

## Zündstoff Grüner Veltliner Maischegärung 2018



<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Altweingarten
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   32 years 3000 - 3300 plants/ha   3500 liter/ha
<b>Sea Level:</b>	300 m
<b>Soil:</b>	humus   medium loess   large



### Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per Vintage:</b>	400 - 500 mm

### Cellar


<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   10 day(s)   100 %
<b>Maturing:</b>	small wooden barrel   225 L   used barrel   12 - 18 month(s)

### Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites



Weingut Martin & Ulli Diwald | Hauptstrasse 35 | 3471 Grossriedenthal | Austria

office@diwald.at | www.diwald.at |  | www.instagram.com/diwald.at/ | de-de.facebook.com/pg/WeingutDiwald/posts/

<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2020 - 2032

## Wine Description

What began as an experiment back in 2014 has since become a very successful project. The Grüner Veltliner grapes used for this wine stem from the Altweingarten site and are selected even more meticulously – to insure 120% quality fruit, so to speak. In October, the grapes are hand-picked, de-stemmed and fermented on the skins in a fermentation tank. The juice begins its fermentation process in a warm cellar and then finishes fermenting in a cold barn. Every day, we punch down the cap once or twice in order to mix the juice through and to avoid drying out the skins. 10 – 14 days later, we do a single gentle pressing before we let the wines mature in used 225-litres barrels for 12 months. We neither filter nor fine the wine, and only a small amount of sulphur is added. The Zündstoff made from Grüner Veltliner grapes is on the butterscotch, spicy side, This wine is simply dynamite...

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.