

ANITA **NITTNAUS** HANS



## ALTENBERG JOIS 2019

<b>Origin:</b>	Austria, Leithaberg, Jois
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Altenberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	lime   large

### Vineyard Site:

The hand-picked grapes for this finesse-rich Grüner Veltliner come from the Ried Altenberg. A chalky top vineyard in Jois am Leithagebirge, which forms the perfect breeding ground for aromatic, exciting wines due to its proximity to the forest, the associated coolness at night and the great age of the vines.

## WEATHER / CLIMATE

**Climate:** continental, pannonic

### Vintage description:

2019 started out with a dry winter, followed by a relatively warm spring. The cool and very wet May delayed vegetation but ensured water reserves for the hot and dry June, July and August. Harvest started at the beginning of September.

## CELLAR

<b>Harvest:</b>	handpicked   September 13
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	completely destemmed
<b>Fermentation:</b>	spontaneous large wooden barrel   2000 L   used barrel   6 - 10 day(s)
<b>Filter:</b>	filtered
<b>Maturing:</b>	amphora   1000 L   6 month(s)
<b>Time on the Full Yeast:</b>	6 month(s)
<b>Bottling:</b>	DIAM   Aug. 10, 2020   3000 bottles

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.9 %
<b>Acid:</b>	5.2 g/l
<b>Residual Sugar:</b>	1 g/l



  
PANNOBILE

**Total Sulfur:** < 0 mg  
**Allergens:** sulfites  
**Drinking Temperature:** 9 - 11 °C  
**Aging Potential:** high (25 years)  
**Optimum Drinking Year:** 2021 - 2041

## WINE DESCRIPTION

Fine complex fruit, rich and long on the palate, mineral, spicy-floral finish.