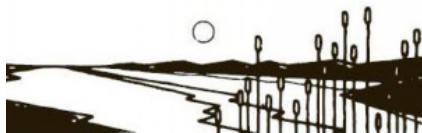


ANITA **NITTNAUS** HANS



ELEKTRA WEISS 2019

Origin:	Austria, Neusiedlersee, Jois
Quality grade:	Bio-Landwein aus Österreich
Site:	Lindauer
Site Type:	hillside, plateau
Varietal:	Grüner Veltliner 100 % 30 - 35 years 3500 - 4000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	east
Sea Level:	220 - 230 m
Soil:	lime
Vineyard Site:	site Lindauer, west of lake Neusiedl, Leitha mountain range; limestone soil

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

Harvest:	handpicked September 23
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous large wooden barrel 1700 L used barrel 6 - 7 day(s)
Filter:	unfiltered
Maturing:	large wooden barrel 1700 L used barrel 7 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	natural cork March 16, 2020 1800 bottles

DATA

Wine Type:	Still wine white dry
Alcohol:	11 %
Acid:	7 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, bio-organic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2021 - 2025



WINE DESCRIPTION

Classical. Anticlassical - Grüner Veltliner ELEKTRA - Grüner Veltliner. One single vineyard. Chalk. Classical, anticlassical, call it what you want. Timeless, trendless. Electrifying. This wine has no ending. Curtain call. Lights.

Vinification

pressed with the stems, spontaneous fermentation in a used 2,000 liter oak barrel, bottled unfiltered with the fine lees, no addition of sulfites