



GOLEM GRÜNER VELTLINER 2019

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Site: Vineyard Selection
Site Type: terraces, hillside
Varietal: Grüner Veltliner 100 % | 16 - 48 years
3600 - 6000 plants/ha | 4000 - 5000
liter/ha
Geographical Orientation: south east, south
Sea Level: 280 - 339 m
Soil: sand
gravel
sandy loam



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | October 3
Grape Sorting: manual
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: destemmed and squashed | 18 hour(s)
Fermentation: spontaneous
steel tank | 6 - 8 week(s) | temperature
control: yes | 19 - 22 °C
Filter: filtered | fine
Maturing: steel tank | 7 month(s)
Time on the Full Yeast: 7 month(s)
Bottling: screw cap | middle/april 2020
SO2 added: 20 mg

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 0.5 g/l
Acid: 5.5 g/l
Total Sulfur: < 45 mg
Certificates: vegan, bio-dynamic
Allergens: sulfites



Drinking 10 - 12 °C
Temperature:
Aging Potential: medium (6 years)
Optimum Drinking 2020 - 2025
Year:

Winery

Handcrafted natural Premium wines “1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other,” says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Single vineyards - Single barrels wines are consequential! *biodyn growing - DEMETER *100% self-grown grapes *biodiversity at all of our vineyards *sustainable work at vineyard & winery *100% hand-picked and selected harvest *Grapetransport in small boxes *gravitation process of our high end selected grapes *no sugar added *natural fermentation *pure maturation on the lees for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling

