

# Gösing Grüner Veltliner 2019

<b>Origin:</b>	Austria, Wagram, Gösing
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Goesing
<b>Normal Classification:</b>	Ortswein
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Grüner Veltliner 100 %   15 - 25 years 3000 plants/ha   4000 - 5500 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	303 - 335 m
<b>Soil</b>	humus   medium loess   large

## Weather / Climate

**Climate:** continental

## Cellar

<b>Harvest</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Whole Grape Pressing</b>	yes
<b>Fermentation</b>	spontaneous steel tank   2 - 3 week(s)   temperature control: yes   18 - 20 °C
<b>Filter</b>	filtered
<b>Maturing</b>	steel tank   10 month(s)
<b>Time on the Full Yeast</b>	2 month(s)
<b>Time on the Fine Yeast</b>	8 month(s)
<b>Bottling</b>	screw cap   beginning/july 2020 SO2 added: 10 mg

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.3 g/l
<b>Total Sulfur:</b>	< 70 mg
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2021 - 2026



## Wine Description

The Grüner Veltliner Gösing is a village wine, which means that it is categorised in the “middle” of our origin pyramid. The vineyards are among the highest in the Wagram region and grow in deep loess soils. Here, we are always rewarded with healthy and gloriously crunchy Veltliner grapes during harvest time. This wine is left to mature on its lees for 10 months before being bottled prior to the following harvest. It combines all the merits of a Wagram Veltliner: ripe fruit, the spice typical of loess soils and an intensity which however never tips over to heaviness. That’s exactly how we like it!

## 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.