



# GRÜNER VELTLINER LÖSSWEINGÄRTEN 2019

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.2 g/l
<b>Acid:</b>	6.6 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2020 - 2028

## VINEYARD

<b>Origin:</b>	Austria, Kremstal
<b>Quality grade:</b>	Kremstal DAC
<b>Site:</b>	Grosserberg; Satzen
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   42 - 47 years 4000 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	300 m
<b>Soil:</b>	loess   large   sub soil

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Maceration:</b>	squashed   24 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   6 week(s)   temperature control: yes   20 - 24 °C
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	steel tank   10 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.