

Grüner Veltliner Pur 2019



Wine Description

The Gruener Veltliner PUR is a so called „Orange Wine“. It was fermented like redwine on the skin and it was no sulphur added during the whole vinification, just before bottling it got a minimal sulphur addition. This is the reason for its amber colour and the name "organe wine". Necessary requirements for such a wine are intact grapes and stony soil. The Gruener Veltliner PUR 2019 was 6 weeks on the skin. Afterwards the wine was racked into a big used oak barrel for continuing ripening process on the fine yeasts. It got no fining and was bottled without filtration. The result is a spicy-peppery Veltliner with refreshing mineral taste and a long finish.

Wine Type: still wine | white | dry

Alcohol: 12.5 %

Residual Sugar: 1.1 g/l

Acid: 5.8 g/l

Total Sulfur: 22 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Vineyard

Origin: Austria, Kamptal, Langenlois

Quality grade: Landwein aus Österreich

Site: Seeberg

Soil: mica schist
amphibolite

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Mash Fermentation: squashed

Maturing: small oak barrel | used barrel