

Grüner Veltliner Selektion 2019



Origin:	Austria, Niederösterreich
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 7 - 32 years 3000 plants/ha 5000 - 6000 liter/ha
Sea Level:	280 - 310 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	400 - 500 mm

Cellar

Harvest:	handpicked beginning/october
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 4 week(s) temperature control: yes 18 - 20 °C
Filter:	filtered
Maturing:	steel tank 5 month(s)
Time on the Full Yeast:	2 - 3 month(s)
Time on the Fine Yeast:	1 - 2 month(s)
Bottling:	screw cap SO2 added: 10 mg

Data



Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.5 g/l
Acid:	5 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	3 years
Optimum Drinking Year:	2020 - 2022

Wine Description

Carefully selected grapes from various vineyards form the backbone of the Grüner Veltliner Selektion. Spontaneously fermented in stainless steel tanks and matured on the fine lees until the New Year, the aim here is to represent the Grüner Veltliner variety in its classic, fresh and cheeky form. This is the very essence of cheeky Grüner Veltliner. Fresh and fruity with a lively acidity, this is a stimulating wine with good presence and a certain simplicity. Perfect as a partner for light dishes or simply enjoyed solo.

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.