

Grüner Veltliner Vielfalt 2019



Wine Description

The Grüner Veltliner Vielfalt has its name well chosen. For this Veltliner-cuvée we selected grapes from different sites with different soils. Vielfalt means Diversity. Stored in a big wooden barrel the GV Vielfalt is bottled relatively late, mostly only after the harvest. We also added 20% of a Grüner Veltliner that was mash fermented. This gives the Vielfalt an interesting structure of tannins. The Grüner Veltliner Vielfalt distinguishes not only because of its taste but also because of its special label. The picture was painted with self-made earth-colours. The earth comes from our Mollanser sites and was prepared and used for painting in a workshop with Caritas Schloss Schiltern – a dormitory for handicapped people. For every sold bottle Caritas Schloss Schiltern gets a part for its participation on this project.

www.schiltern.caritas-stpoelten.at

Wine Type: Still wine | white | dry

Alcohol: 12 %

Residual Sugar: 1.4 g/l

Acid: 6.3 g/l

Total Sulfur: 10 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Bio-Wein aus Österreich

Site: Mollands

Soil

loam

loess

primary rock

Harvest and Maturing

Harvest handpicked

Fermentation: spontaneous


Malolactic Fermentation: yes

Mash Fermentation complete destemming | 25 %

Maturing large wooden barrel

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