

# Grüner Veltliner Vielfalt 2019



## Wine Description

The Gruener 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 Gruener 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 Mollands 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](http://www.schiltern.caritas-stpoelten.at)

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1.4 g/l
<b>Acid:</b>	6.3 g/l
<b>Total Sulfur:</b>	10 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Mollands
<b>Soil:</b>	loam loess primary rock

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   25 %
<b>Maturing:</b>	large wooden barrel