



KARPATENSCHIEFER GRÜNER VELTLINER 2019

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1.5 g/l
Acid:	5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2021 - 2024

VINEYARD

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 48 - 53 years 3500 - 3800 plants/ha 4000 liter/ha
Sea Level:	240 - 280 m
Soil:	limestone

HARVEST AND MATURING

Harvest:	handpicked beginning/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % open fermentation vat 2000 L 10 - 15 day(s) 70 % partly destemming Stems: 10 % amphora 450 L 10 - 20 day(s) 30 %
Skin Contact:	1 - 5 month(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	amphora 450 - 1000 L 3 - 8 month(s)
Time on the Full Yeast:	3 - 8 month(s)
Bottling:	beginning/july 2020 2500-3000 bottles

PRODUCT CODES

EAN:	9120039622590
EAN / carton 6:	9120039623597

