

# Luft & Liebe Grüner Veltliner 2019

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Altweingarten
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   31 - 41 years 4000 - 5000 liter/ha
<b>Geographical Orientation:</b>	east
<b>Sea Level:</b>	305 m
<b>Soil:</b>	humus   medium loess   large loam   large

## Cellar

<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Spontaneous with Pied de</b>	no
<b>Cuve:</b>	
<b>Sulfur Added:</b>	no
<b>Mazeration:</b>	squashed   3 day(s)   cold
<b>Fermentation:</b>	spontaneous stoneware   300 L   2 - 4 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	big oak barrel   225 - 500 L   used barrel   18 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>Total Sulfur:</b>	< 40 mg
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	6 years
<b>Optimum Drinking Year:</b>	2021 - 2024

## Wine Description



The grapes for our „Luft & Liebe“ (“Air & Love”) come from the Altweingarten site. Its name (“Old Vineyard”) refers to the fact that this was the first single vineyard planted in the village. This site consists of a relatively cool plateau with clay-rich loess soils. The slightly Northern aspect provides the vines with an additional cooling influence and later ripening. After careful bunch selection in the vineyards, the juice is left to mingle with the skins for 72 hours. Fermentation takes place in stoneware, followed by a year-long ageing period with plenty of air in a small, used barrel. Unfiltered and with minimal sulphuring, the wine boasts exciting “oxidative” notes, a hint of herbs and – very important – a tremendous moreish character! Simply put: air and love!

## 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.