

Wine Description

Spicy and lean Grüner Veltliner in the nose, middle-weight body, elegant finish

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.4 g/l
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (10 years)

Vineyard

Vineyard Site:

The vineyard (Ried) Kittmannsberg is located in the west of Langenlois. It is a very deep and calcareous loess soil that shapes this vineyard terrace. The u-shaped form prevents the vines from wind which leads to a special micro climate that characterizes our Grüner Veltliner. Our vineyard is located on the top of the Kittmannsberg and is in the family's possession for decades now.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC, Lagenwein
Site:	Single-Vineyard Kittmannsberg
Normal Classification:	Riedenwein
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 41 years
Geographical Orientation:	south, south west
Soil:	loess large calcareous medium

Weather / Climate

Climate:	continental
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Harvest and Maturing

Malolactic Fermentation:	no
Spontaneous with Pied de	yes
Cuve:	
Fermentation:	spontaneous Grüner Veltliner steel tank 100 %
Maturing:	steel tank

Winery



Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

Zusätzliche Infos zum Wein und seiner Entstehung

Nach dem Reben rasten die Beeren ein paar Stunden auf der Maische um genügend Würzigkeit und Traubentannin in die Gärung mitzunehmen. Nach groben Absetzten geht es naturtrüb in die Gärung, die spontan einsetzt und bei den natürlich kühlen Temperaturen im Erdkeller abläuft. Danach bleibt der Wein noch bis ins Frühjahr auf der Vollhefe und wird erst kurz vor der Abfüllung im Spätsommer filtriert.