

# Ried Kittmannsberg Grüner Veltliner 2019

## 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

## 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.