

ROTER VELTLINER "THE ORANGE" 2019

Wein aus Österreich mit Sorte und Jahrgang



Origin: Wagram
Quality grade: Wein aus Österreich mit Sorte und Jahrgang
Varietal: Roter Veltliner 100 %

Wine Type: Still wine | orange | dry
Alcohol: 12 %
Residual Sugar: 0.3 g/l
Acid: 0.3 g/l
Total Sulfur: < 20 mg
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | open fermentation vat | 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: manual punch down | 3 x day | Duration: 14 days
Filter: unfiltered
Sulfur Added: no
Maturing: small oak barrel | 225 L | used barrel | 46 month(s)

WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teaish" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool. Orange oil, clove, sherry notes, honey. Dry, not overly heavy but intense.

WEATHER / CLIMATE

Climate: continental