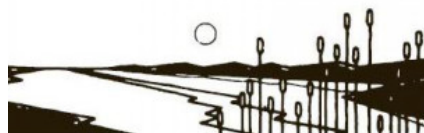


ANITA **NITTNAUS** HANS



TOCHTER WEISS 2019

Origin: Austria, Neusiedlersee
Quality grade: Bio-Landwein aus Österreich
Site: Töchterl
Site Type: hillside
Varietal: Grüner Veltliner 100 %
Soil: slate
Vineyard Site:
tiny vineyard on the site Jungenberg, west of lake Neusiedl, Leitha mountain range;
slate soil

WEATHER / CLIMATE

Climate: continental, pannonic
Vintage description:
2019 started out with a dry winter, followed by a relatively warm spring. The cool and very wet May delayed vegetation but ensured water reserves for the hot and dry June, July and August. Harvest started at the beginning of September.

CELLAR

Harvest: handpicked | September 3
Malolactic Fermentation: yes
Mazeration: whole bunch pressing | 10 day(s) | with stems: yes
Mash Fermentation: Carbonic fermentation | 3 day(s) | 100 %
Filter: unfiltered
Maturing: small wooden barrel | 225 L | used barrel
Batonnage: yes
Bottling: natural cork | Aug. 11, 2020 | 298 bottles

DATA

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Acid: 6.2 g/l
Residual Sugar: 1 g/l
Certificates: bio-dynamic
Allergens: sulfites

WINE DESCRIPTION

Only child - Grüner Veltliner DAUGHTER - Actually, you gotta be crazy to make this wine. Its vineyard is tiny, old, ragged, almost no yield. Hard work. Well, there you go, that's why. Total individuality. Just like a human life. It is only there once. So is this wine.




PANNOBILE