

Zündstoff Grüner Veltliner Maischegärung 2019



Origin:	Austria, Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Altweingarten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 33 years 3000 - 3300 plants/ha 3500 liter/ha
Sea Level:	300 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked beginning/october
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	complete destemming Stems: 0 % steel tank 10 day(s)
Filter:	unfiltered
Maturing:	small wooden barrel 225 - 500 L used barrel 18 month(s)
Time on the Full Yeast:	2 week(s)
Time on the Fine Yeast:	17 month(s)
Bottling:	natural cork beginning/march 2021 SO2 added: 15 mg



Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.2 g/l
Total Sulfur:	< 40 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	10 years
Optimum Drinking Year:	2021 - 2026

Wine Description

What began as an experiment back in 2014 has since become a very successful project. The Grüner Veltliner grapes used for this wine stem from the Altweingarten site and are selected even more meticulously – to insure 120% quality fruit, so to speak. In October, the grapes are hand-picked, de-stemmed and fermented on the skins in a fermentation tank. The juice begins its fermentation process in a warm cellar and then finishes fermenting in a cold barn. Every day, we punch down the cap once or twice in order to mix the juice through and to avoid drying out the skins. 10 – 14 days later, we do a single gentle pressing before we let the wines mature in used 500 litres acacia barrels for 12 months. We neither filter nor fine the wine, and only a small amount of sulphur is added. The Zündstoff made from Grüner Veltliner grapes is on the butterscotch, spicy side, This wine is simply dynamite...

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.