

Gösing Grüner Veltliner 2020

Origin:	Austria, Wagram, Gösing
Quality grade:	Bio-Qualitätswein
Site:	Goesing
Normal Classification:	Ortswein
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 16 - 26 years 4000 - 5500 liter/ha
Geographical Orientation:	south west
Sea Level:	303 - 335 m
Soil:	humus medium loess large

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank 2 - 3 week(s)
Filter:	filtered
Maturing:	steel tank 10 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.4 g/l
Total Sulfur:	< 65 mg
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	8 years
Optimum Drinking Year:	2022 - 2027

Wine Description

The Grüner Veltliner Gösing is a village wine, which means that it is categorised in the "middle" of our origin pyramid. The vineyards are among the highest in the Wagram region and grow in deep loess soils. Here, we are always rewarded with healthy and gloriously crunchy Veltliner grapes during harvest time. This wine is left to mature on its lees for 10 months before being bottled prior to the following harvest. It combines all the merits of a Wagram Veltliner: ripe fruit, the spice typical of loess soils and an intensity which however never tips over to heaviness. That's exactly how we like it!



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.