



WEINGUT
BRUCH
ST. MICHAEL

GRÜNER VELTLINER STEINFEDER 2020



Origin:	Austria, Wachau, St. Michael
Site:	Harzenleiten
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 24 - 54 years 3000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	east, south east
Sea Level:	218 - 307 m
Soil:	paragneiss medium sub soil diorite gneiss medium sub soil loess medium sub soil

Vineyard Site:

The Harzenleiten vineyard is the name for the mountain slope of the Michaelerberg, the south-east slopes of which are used for viticulture. Significant loess deposits have accumulated in several areas, offering a good nutrient supply and lending the wines fullness and power. Weathered paragneiss provides complexity and structure, and on the more barren sites, Riesling demonstrates its quality with very delicate wines.



WEATHER / CLIMATE

Climate: continental

CELLAR

Malolactic Fermentation:	no
Skin Contact:	5 - 10 hour(s)
Fermentation:	selected yeast steel tank 2 - 3 week(s) temperature control: yes 17 - 20 °C
Filter:	kieselgur filtration
Maturing:	steel tank 1 month(s)

DATA

Wine Type:	Still wine white dry
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2021 - 2023

WINERY

Our family business is located in the historical village St. Michael in the Region „Wachau“, a World Heritage. Although the total wine growing in this region is just over 1.300 ha, Wachau is one of the most famous white wine areas in the world. Our property was bought by Mr. Leopold Bruch, the grandfather of the actual owner Richard Bruch, so our family is operating in the 3rd generation now. We operate about 3,5 ha vineyards as well as 0,45 ha apricot. The old vines which are partly over 50 years old, growing on granite in the special microclimate of the river Danube valley Wachau are an excellent basis for high quality wines. Of course we treat our vineyards as close to nature as possible, for example we don't use herbicides. A process, well ballanced between modern technology and classical methods is the basis for our very fruity wines with advanced