

Grüner Veltliner Löss Natural 2020



Wine Description

Our Grüner Veltliner loess grows - as its name suggests - on loess soil at approx. 320m above sea level below our Heurigen restaurant "Weinbeisserei". The vines are over 50 years old and bring a lot of character and flavor to the wine. After harvesting by hand and spontaneous fermentation, we filled the wine into steel tanks to mature on the fine lees for a year. The GV Löss was bottled unfined, unfiltered and with only a minimal addition of sulfur. The result is a spicy, round Natural Veltliner that can be used in a variety of ways as a food accompaniment.

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	6.9 g/l
Total Sulfur:	10 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (10 years)

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Wein aus Österreich
Site:	Bernthal, Steinleiten
Soil	mica schist loam loess

Harvest and Maturing

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Maturing	steel tank