

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