

Grüner Veltliner Seeberg 2020



Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a very stony soil with little clay in 350m above sea level. In our vineyards on the Seeberg we work very carefully during the whole year. We take away the surplus clusters in the summer and aim for a good relation between grapes and leaves. This is important for a good assimilation and maturity. The harvest is always very late, usually not before November. The Seeberg Veltliner 20 consists 100% of Gruener Veltliner grapes. After some hours maceration and spontaneous fermentation the wine was racked in a big old oak barrel to mature for 1 year before it was bottled in September 2021. We recommend to store it for 1-2 years before you open the first bottle. It is also good to decant the wine before drinking. Usually, the Gruener Veltliner Seeberg develops its full character when it gets some air. The Seeberg Veltliner 20 is a good companion to hot and spicy food.

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.9 g/l
Total Sulfur:	30 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	2030 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Kamptal DAC
Site:	Seeberg
Normal Classification:	Lagenwein

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	oak barrel used barrel 12 month(s)