

Grüner Veltliner Urgestein N.V.



Wine Description

This Gruener Veltliner grows on our Mollandser site called Steinleiten. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard is located in the south-east part of Mollands with a beautiful view to Schoenberg – the next village in the valley of Kamptal – in about 340m above sea level. This Gruener Veltliner belongs to our fruity, refreshing blue line. It consists 100% of Gruener Veltliner grapes, the vines are about 40 years old. Our Gruener Veltliner Non Vintage is a Vintage Cuvee. 20% are from vintage 2018 and it ripened in a granit barrel. 40% are from vintage 2019 and also 40% are from vintage 2020 and ripened classical in stainless steel tanks. All grapes were harvested by hand, the fermentation was spontaneously (according to Demeter) and all 3 wines got only a low addition of sulphur. The result is a light, easy-drinking Veltliner with a mix of fruit, minerals and spiciness. It is not overwhelming and fits therefore well to cold dishes with pork and typical Austrian food like Schnitzel or roast pork.

Wine Type:	still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Total Sulfur:	25 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Optimum Drinking Year:	2021 - 2026

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Steinleiten
Site Type:	plateau
Geographical Orientation:	south east
Soil:	mica schist

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Maturing:	steel tank stone