



# WACHAUER LIEBEDICH GRÜNER VELTLINER 2020

<b>Origin:</b>	Austria, Wachau, Spitz an der Donau
<b>Quality grade:</b>	Wachau DAC
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   7 - 69 years
<b>Sea Level:</b>	230 - 300 m
<b>Soil:</b>	Gföhler Gneis flint sandy

## Vineyard Site:

The name of this wine is program, whereby the grapes of the vintages 2012 and 2013 come from different terrace vineyards with partly old vines (Bruck, Schön, Buschenberg, Hochrain, Loibenberg etc). In each case the quantities were too small to fill them separately. However, these are sites for potential top quality, mostly on primary rock.

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank   5 month(s)
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>PH Value:</b>	3.3
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 °C
<b>Aging Potential:</b>	high

## Wine Description

In 2012 and 2013 this Grüner Veltliner was sourced from various terraced vineyards, some with old vines: Bruck, Schön, Buschenberg, Hochrain and Loibenberg. The quantity from each plot is too small for individual bottlings, yet the quality is potentially superb from these predominantly primary rock sites. Starting with the vintage of 2014 also the grapes of the flat vineyard KREUTLES in Unterloiben are part of this blend. Therefore LIEBEDICH is from now on my classic, authentic Wachau Grüner Veltliner, representing the typical characteristics of the region and the vintage in a "drinking animating" way. In some vineyards I manage the soil with a tractor and for that reason, I do not use my neck label "Handarbeit" which signifies a wine that is farmed completely by hand.

