

Grüner Veltliner Mollands 2021



Wine Description

The Grüner Veltliner is the Kamptal's premier grape varietal. Planted in an ancient soil of clay, gravel and rock it possesses a mineral tension and a certain spiciness which, together with a well balanced acidity, gives the wine an unforgettable palate, distinctive and classic. Our Grüner Veltliner Mollands grows on clay and loess soil in about 340m above sea level. The grapes are between 30 and 50 years old. It consists of 100% Grüner Veltliner grapes which were harvested and selected by hand and fermented spontaneously. After fermentation in steel tanks and some storage time on the yeasts the wine was filtered and bottled. The Grüner Veltliner Mollands has fruity aromas which combine with spiciness and a mineral taste on the palate because of the soil. It has a medium body and a nice finish. The Grüner Veltliner Mollands is a typical Grüner Veltliner of the Kamptal region (Kamptal DAC) and a good companion to food. It accompanies with cold starters with meat and all main dishes with pork.

Wine Type: Still wine | white | dry

Alcohol: 11.5 %

Residual Sugar: 3.6 g/l

Acid: 5.8 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium

Optimum Drinking Year: 2022 - 2026

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Kamptal DAC, Bio-Wein aus Österreich

Site: Mollands

Varietal: Grüner Veltliner 100 %

Sea Level: 320 - 350 m

Soil: loam
loess
stony

Harvest and Maturing

Harvest: handpicked


Fermentation: spontaneous with pied de cuve

Malolactic Fermentation: yes

Filter: layer filtration

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Sulfur Added:	yes
Maturing	steel tank