

Grüner Veltliner Alte Reben 2022



Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies and grow on a Clay-loess soil in about 350m above sea-level. They deliver high quality because the grapes and berries are rather small and little. Concerning to the age and the small amount the rate of maturity is very high. The harvest is rather late, always at the end of the harvest. 2022 Matthias tried something new: the carboniqhe methode: grapes were destemmed but not crushed and fermented in a covered fermentation vessel. Therefore, the fermentation takes place in the berries and brings different aromas than with usual spontaneous fermentation. About 40% were fermented that way and after fermentation racked into a big used oak barrel to ripen on the fine yeasts. The Gruener Veltliner Alte Reben 2022 has a light golden colour, smells a little bit after honey, has nice tannins and a nice acidity that gives him much structure. It has also an adstringend finish which makes him to a perfect compaign to spicy food with or without meat.

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Residual Sugar: 0.9 g/l

Acid: 5.86 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: 2028 years

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Bio-Wein aus Österreich

Site: Bernthal, Steinleiten

Soil: mica schist
loam
loess

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: oak barrel | used barrel | 12 month(s)
steel tank

Weingut Matthias Hager | Weinstraße 45 | 3562 Mollands | Austria

wein@hagermatthias.at | www.hagermatthias.at | www.facebook.com/Demeter-Weingut-Hager-

Matthias-323243451153769 | www.facebook.com/Demeter-Weingut-Hager-Matthias-323243451153769 |  |

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