



# GRÜNER VELTLINER - FUCKING TERRO(I)R 2022

<b>Origin:</b>	Austria, Kremstal
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   20 - 50 years
<b>Geographical Orientation:</b>	south, south west
<b>Sea Level:</b>	300 - 340 m
<b>Soil:</b>	slate gneiss loess

## CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   4 - 5 week(s)   70 % oak barrel   used barrel   4 - 5 week(s)   30 %
<b>Filter:</b>	filtered
<b>Maturing:</b>	70 %   steel tank   10 month(s) 30 %   oak barrel   500 L   used barrel   11 month(s)
<b>Bottling:</b>	screw cap   middle/december 2023 SO2 added: 30 mg

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	2.1 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 12 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2024 - 2030

