

# Luft & Liebe Grüner Veltliner 2022

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Altweingarten
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   34 - 44 years
<b>Geographical Orientation:</b>	east
<b>Sea Level:</b>	305 m
<b>Soil:</b>	humus   medium loess   large loam   large

## Weather / Climate

<b>Average Rainfall Per Vintage:</b>	400 - 500 mm
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## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mazeration:</b>	squashed   3 day(s)   cold
<b>Fermentation:</b>	spontaneous stoneware   2 - 4 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	big oak barrel   225 - 500 L   used barrel   12 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.4 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	6 years
<b>Optimum Drinking Year:</b>	2024 - 2027

## Wine Description



This interpretation of the variety comes from the cooler Altweingarten site with clay-loess soils, consciously pursuing a different aromatic spectrum. "Liebe" (love) expresses our dedication to viticulture; "Luft" (air) refers to our deliberate play with oxidation. Two to three days of skin contact and ageing in stoneware and small wooden casks create this profile. Without further intervention and unfiltered, it matures for one and a half years and is bottled with minimal sulphur addition. Herbal spice, mirabelle and pear aromas come together in a distinctive expression of the variety. Acidity and gentle tannins provide freshness and drinkability, while fruit, spice and subtle oxidative notes alternate, offering continuous discovery. A remarkably versatile food companion.