

# Luft & Liebe Grüner Veltliner 2022

|                                  |  |
|----------------------------------|--|
| <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<br>4000 - 5000 liter/ha |
| <b>Geographical Orientation:</b> | east   |
| <b>Sea Level:</b>                | 305 m  |
| <b>Soil:</b>                     | humus   medium<br>loess   large<br>loam   large                |

## Cellar

|                                 |  |
|---------------------------------|--|
| <b>Grape Sorting:</b>           | manual   |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Spontaneous with Pied de</b> | no   |
| <b>Cuve:</b>                    |  |
| <b>Sulfur Added:</b>            | no   |
| <b>Mazeration:</b>              | squashed   3 day(s)   cold                               |
| <b>Fermentation:</b>            | spontaneous<br>stoneware   300 L   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>Allergens:</b>             | sulfites                 |
| <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.

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.