

Luft & Liebe Grüner Veltliner 2022

Origin:	Austria, Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Altweingarten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 34 - 44 years 4000 - 5000 liter/ha
Geographical Orientation:	east
Sea Level:	305 m
Soil:	humus medium loess large loam large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Spontaneous with Pied de	no
Cuve:	
Sulfur Added:	no
Mazeration:	squashed 3 day(s) cold
Fermentation:	spontaneous stoneware 300 L 2 - 4 week(s) 20 - 25 °C
Filter:	unfiltered
Maturing:	big oak barrel 225 - 500 L used barrel 12 month(s)



Bottling:	natural cork SO2 added: 15 mg
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Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	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.