

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
Geographical Orientation:	east
Sea Level:	305 m
Soil:	humus medium loess large loam large

Cellar

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

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
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.

