



OMG GRÜNER VELTLINER N.V. N.V.

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Site: Hundsberg
Normal: BIO-Landwein aus Österreich
Classification:
Site Type: hillside
Varietal: Grüner Veltliner 100 % | 11 - 48 years |
double guyot
2800 - 3500 plants/ha | 4500 liter/ha
south
Geographical Orientation:
Sea Level: 285 - 310 m
Soil: Kalkmergel
loam



Weather / Climate

Rainfall 2022: 450 hours

Cellar

Harvest: handpicked | end/september | 400 kg cask
Grape Sorting: manual
Fermentation: spontaneous
Malolactic: yes
Fermentation:
Sulfur Added: no
Skin Contact: 2 week(s)
Mash Fermentation: Frühroter Veltliner | Semi Carbonic
fermentation | Stems: 20 % | stainless
steel tank | 1500 - 2000 L | 22 %
Press: pneumatic | Grüner Veltliner
Fermentation Process: manual punch down | 1 x day | Duration:
14 days
Filter: unfiltered
Maturing: 100 % | steel tank | 2000 L | 7 month(s)
| Grüner Veltliner
Batonnage: no
Time on the Full Yeast: 12 month(s) | Grüner Veltliner
Bottling: DIAM | August 30 | Lot Number: L202308012
SO2 added: 5 mg
Certification: Yes
Deacidification: no
Acidification: no



Data

Wine Type: Still wine | white | dry
Certificates: vegan, bio-dynamic, AT-BIO-401
Allergens: sulfites
Drinking 10 - 12 °C
Temperature:
Aging Potential: high (15 years)
Optimum Drinking 2023 - 2033
Year:

Product Codes

EAN: 9120035712455
EAN / carton 6: 9120035712769
barcode: (01)49120035711937

Wine Description

candied orange, black pepper, tea, lots of herbs, citrus, pleasant tannin, wonderful fruit, floral, light, fresh; chamomile, immensely aromatic, soft fruit, mild acidity that the tannin replaces, filigree and light on its feet, immensely attractive.

Winery

Handcrafted natural Premium wines "1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other," says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Single vineyards - Single barrels wines are consequential! *biodyn growing - DEMETER *100% self-grown grapes *biodiversity at all of our vineyards *sustainable work at vineyard & winery *100% hand-picked and selected harvest *Grapetransport in small boxes *gravitation process of our high end selected grapes *no sugar added *natural fermentation *pure maturation on the lees for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling

OMG

So that is our idea of a fresh and juicy natural wine of the varieties of Grüner Veltliner Grüner Veltliner is still a traditional skin fermentation for 2 weeks. 18 month maturation sur lie in stainless steel. All done without any additives. We give them only a little bit of sulfit some days before bottling at our estate.

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