

# Ried Goldberg 1ÖTW Grüner Veltliner 2022

<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Goldberg
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   31 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	305 m
<b>Soil:</b>	humus   medium loess   large

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   4 - 8 week(s)
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   18 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2024 - 2031

## Wine Description

Goldberg is one of the best single vineyards in the village. Terraces and hills which slope towards the Danube Valley and mighty loess ground build the foundation for the Goldberg wines. Bunches are hand-picked mid-October and sorted manually before being pressed whole in order to retain finesse and elegance. In tandem with the delayed spontaneous fermentation in stainless steel tanks, the Goldberg vineyard creates complex yet light-footed wines. Goldberg always has something hearty about it: it gives us assertive but also charming wines. Spicy, as one would expect from the grape variety, yet always ripe and, in warmer years, lush. All this makes for a complex, profound wine with excellent ageing potential.

