

# Zündstoff Grüner Veltliner Maischegärung 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 %   36 years 3000 - 3300 plants/ha   3500 liter/ha
<b>Sea Level:</b>	300 m
<b>Soil</b>	humus   medium loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation</b>	complete destemming   Stems: 0 %   steel tank   10 day(s)
<b>Filter</b>	unfiltered
<b>Maturing</b>	acacia barrel   500 - 1000 L   used barrel   11 month(s)
<b>Bottling</b>	natural cork SO2 added: 10 mg

## Data

<b>Wine Type:</b>	Still wine   orange   dry
<b>Alcohol:</b>	12 %



<b>Acid:</b>	5.4 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2024 - 2029

## Wine Description

Unlike Luft & Liebe, our Zündstoff (meaning both a substance that ignites easily and, figuratively, an issue that has the potential to spark strong reactions) ferments on the skins for about one week—long enough to integrate tannins yet maintain drinkability. Vinification takes place in stainless steel and acacia barrels. It is a Grüner Veltliner that proves structured wines can also be immensely enjoyable. Skin-fermented whites need not be deeply coloured or harsh. Zündstoff focuses on tension, freshness and drinkability. The tannins provide backbone, but fruit and juiciness ensure you want more than one glass. Its strength lies not in alcohol but in complexity and flavour depth. An ideal partner for robust, aromatic dishes.

## 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.