

Zündstoff Grüner Veltliner Maischegärung 2022

Origin:	Austria, Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Altweingarten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 36 years
Sea Level:	300 m
Soil:	humus medium loess large

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % steel tank 10 day(s)
Filter:	unfiltered
Maturing:	acacia barrel 500 - 1000 L used barrel 11 month(s)

Data

Wine Type:	Still wine orange dry
Alcohol:	12 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	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.

