



WEINGUT
BRUCH
ST. MICHAEL

GRÜNER VELTLINER STEINFEDER 2023



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Wachau DAC
Normal Classification:	Steinfeder
Site Type:	plains
Varietal:	Grüner Veltliner 100 % 27 - 57 years double cordon 3000 plants/ha 3000 - 4000 liter/ha



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Mazeration:	completely destemmed 10 hour(s)
Fermentation:	selected yeast steel tank 2 - 3 week(s) temperature control: yes 17 - 20 °C
Filter:	filtered
Maturing:	steel tank 1 month(s)
Bottling:	screw cap Feb. 13, 2024



DATA

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	0 g/l
Acid:	0 g/l
Certificates:	vegan, Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	5 years
Optimum Drinking Year:	2024 - 2026

WINERY

Our family business is located in the historical village St. Michael in the Region „Wachau“, a World Heritage. Although the total wine growing in this region is just over 1.300 ha, Wachau is one of the most famous white wine areas in the world. Our property was bought by Mr. Leopold Bruch, the grandfather of the actual owner Richard Bruch, so our family is operating in the 3rd generation now. We operate about 3,5 ha vineyards as well as 0,45 ha apricot. The old vines which are partly over 50 years old, growing on granite in the special microclimate of the river Danube valley Wachau are an excellent basis for high quality wines. Of course we treat our vineyards as close to nature as possible, for example we don't use herbicides. A process, well ballanced between modern technology and classical methods is the basis for our very fruity wines with advanced