

Grüner Veltliner vom Löss 2023



Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 21 - 36 years 3000 - 3300 plants/ha 5000 - 6000 liter/ha
Sea Level:	280 - 310 m
Soil:	humus medium loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 4 week(s) temperature control: yes 18 - 20 °C
Filter:	filtered
Maturing:	steel tank 6 month(s)
Bottling:	screw cap SO2 added: 10 mg

Data

Wine Type:	Still wine white dry
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Alcohol:	12 %
Acid:	5 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2024 - 2027

Wine Description

A Grüner Veltliner from our best loess sites ("Löss" in German): Goldberg, Gsang, Diebsnest and Hinter der Au. The grapes are hand-harvested beginning October and allowed to ferment spontaneously. The selected vineyards with their loess soils make it possible to create a spicy, lively and thoroughly full-bodied wine which reflects its origins. Pure, unadulterated loess. Ripe, spicy and creamy yet light on its feet – everything that is so typical of Grüner Veltliner and loess. A charming, inviting wine which will marry well with many different dishes. It's great fun in its youth but also has good cellaring potential.

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.