

# Grüner Veltliner vom Löss 2023



<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   21 - 36 years 3000 - 3300 plants/ha   5000 - 6000 liter/ha
<b>Sea Level:</b>	280 - 310 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>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   2 - 4 week(s)   temperature control: yes   18 - 20 °C
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   6 month(s)
<b>Bottling:</b>	screw cap SO2 added: 10 mg

## Data

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