

2023

Nr. 16 - Grüner Veltliner Granite

Landwein, Wineland
Organic Farming



Terroir

Grapes from vineyard
Herrschaftsbreite in Großhöflein
with limestone soil – soft pruning
– organic compost – organic
farming

Cellar

handpicked – 12 hours
maceration on the skins –
fermentation in 400l granite tank
– oxygen exchange through
granite – malolactic fermentation
– ageing for 6 months in granite-
unfiltered

Profile and Characteristics

yellow apple – acacia blossom
– walnut – white pepper –
mineralic – soft tannins

Awards

Falstaff
92

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
11.5 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
8- 10 °C