

2023

2023 Nr. 16 - Grüner Veltliner Granite 2023

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



WINE: 16
VINTAGE: 2023
NUMBER: 0001/550

VARIETY	GRÜNER VELTLINER
OENOLOGY	80 days on skins, 24 whole bunch
OENOLOGY 2	90 days sur lie
AGEING	6 months granite
TOTAL ACIDITY	6.0 g/L
RES. SUGAR	1.0 g/L

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

