

# DIWALD

Biologischer Weinbau seit 1976

## Ried Goldberg 1ÖTW Grüner Veltliner 2023



<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Goldberg
<b>Normal Classification:</b>	ÖTW Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   32 years 3000 - 3300 plants/ha   3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	305 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>	no
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   4 - 8 week(s)   temperature control: yes   18 - 20 °C
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   18 month(s)
<b>Bottling:</b>	natural cork

### Data



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<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	2 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2025 - 2032

## Wine Description

With its deep loess soils, the Goldberg is a showcase site for Grüner Veltliner. Hand-harvested and pressed as whole clusters to emphasise finesse and elegance, the wine ferments spontaneously and matures for 20 months on the lees in stainless steel and large wooden casks before being released after two years. A small but meaningful portion of whole berries is included, adding a touch of tannin and extra complexity. Origin, craftsmanship and an exceptional site give rise to our long-distance Veltliner. Extremely compact in its youth, it needs time and rewards patience. The dark, loess-typical spice is always present, gradually revealing yellow-fruited nuances with air and age. Powerful yet elegant, with a beautifully structured acidity, it remains authentic throughout: unmistakably Veltliner, unmistakably Goldberg.

## 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.