

DIWALD

Biologischer Weinbau seit 1976

Ried Goldberg 1ÖTW Grüner Veltliner 2023



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

Data



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