

Ried Goldberg 1ÖTW Grüner Veltliner 2023

Origin:	Austria, Wagram, Grossriedenthal
Quality grade:	Bio-Qualitätswein
Site:	Goldberg
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 32 years
Geographical Orientation:	south
Sea Level:	305 m
Soil:	humus medium loess large

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 4 - 8 week(s)
Filter:	filtered
Maturing:	steel tank 18 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2 g/l
Acid:	5.7 g/l
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.

