

Grüner Veltliner vom Löss 2024

Bio-Qualitätswein

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 10 - 37 years
Sea Level:	280 - 310 m
Soil:	humus medium loess large

Weather / Climate

Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 4 week(s)
Filter:	filtered
Maturing:	steel tank 6 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	4.2 g/l
Acid:	4.7 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2025 - 2028

Wine Description

Grüner Veltliner from loess soils typical of the Wagram, giving the wine its archetypal spiciness and a characteristic “dark” minerality. The name reflects its personality and ties it back to its origins. What must Grüner Veltliner be able to deliver? It should be easy to drink, work well with food, and offer freshness rather than fatigue. “Old school” in the best sense: subtle on the nose, structured, invigorating and distinctive. Balanced, well-harmonised, with spice and fresh acidity that define the red thread running through the Diwald portfolio. A serious wine for its category, yet always enormously enjoyable.

