

Grüner Veltliner vom Löss 2024

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 10 - 37 years 5000 - 6000 liter/ha
Sea Level:	280 - 310 m
Soil:	humus medium loess large

Cellar

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
Allergens:	sulfites
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.

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.