

# Grüner Veltliner vom Löss 2024

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

## Cellar

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

## Data

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

