



WEINGUT
BRUCH
ST. MICHAEL

GRÜNER VELTLINER SMARAGD HARZENLEITEN 2025



Origin:	Austria, Wachau, St. Michael
Quality grade:	Wachau DAC
Site:	Harzenleiten
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 49 - 59 years
Geographical Orientation:	east, south east
Sea Level:	218 - 307 m
Soil:	paragneiss medium sub soil diorite gneiss medium sub soil loess medium sub soil



Vineyard Site:

The Harzenleiten vineyard is the name for the mountain slope of the Michaelerberg, the south-east slopes of which are used for viticulture. Significant loess deposits have accumulated in several areas, offering a good nutrient supply and lending the wines fullness and power. Weathered paragneiss provides complexity and structure, and on the more barren sites, Riesling demonstrates its quality with very delicate wines.

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	completely destemmed 20 hour(s)
Fermentation:	steel tank
Filter:	filtered
Maturing:	steel tank 5 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2026 - 2034

WINE DESCRIPTION

Angedeutet Südfrüchte, rosa Grapefruits, grüne Ananas, dezent würzig, milder Sortencharakter; mild auch am Gaumen, dezent Birnen, gut begleitender Gerbstoff sorgt für Zug nach hinten, wo Zitrusfrucht immer präsenter wird. (★★ | 15,4 | Vinaria 07/2024)