



GRÜNER VELTLINER
RIED MORDTHAL 1ÖTW
2016

Variety, blend: 100 % Grüner Veltliner
Method of cultivation: Biodynamic
Region: Wagram - Niederösterreich
Vineyard: Mordthal
Soil: Glacial Löss over conglomerate rock & slate
Harvest: By hand
Yield: 35 hl/ha
Grapes: 19,0 Grad KMW
Maceration on the skins: Whole cluster pressing
Style: Stainless steel
Fermentation: Spontaneous
Aging: 5 months in large used wooden barrels (2000 L)
Malolactic fermentation: No
Alcohol: 13,0 % vol
Total acidity: 6,0 g/l
Residual sugars: 1,8 g/l, dry
Serving temperature: 10° C

Tasting notes:

Juicy, lush and fruit forward with piquant acidity, hints of apple, wild meadow herbs and a touch of tobacco, long finish, great aging potential