



GRÜNER VELTLINER
RIED SCHLOSSBERG 1ÖTW
2016

Variety, blend: 100 % Grüner Veltliner
Method of cultivation: Biodynamic
Region: Wagram
Vineyard: Schlossberg
Soil: Löss
Harvest: By hand
Yield: 30 hl/ha
Grapes: 19,5 Grad KMW
Maceration on the skins: Whole cluster pressing
Style: Stainless steel
Fermentation: Spontaneous
Aging: 4 months in large used wooden barrels (2000 L)
Malolactic fermentation: No
Alcohol: 13,0 % vol
Total acidity: 5,7 g/l
Residual sugars: 1,6 g/l, dry
Serving temperature: 10° C

Tasting notes:

Bright, golden-yellow, juicy, full and elegant with classic Grüner spice, exotic fruit and savory notes perfectly balanced with stimulating acidity, multi-layered, long finish, great aging potential