

2012
Grüner Veltliner vom Loess

Variety:	100% Grüner Veltliner
Region:	Kamptal, Straß
Soil:	loamy, loess
Climate:	Mild microclimate
Vintage:	By hand, Middle of October
Grapes:	18° KMW
Grape treatment:	de-stem and crush, pneumatic press
Fermentation:	controlled fermentation, 19-20° C stainless steel tank
Aging:	3-5 weeks on fine lees
Malolactic:	No
Alcohol:	12,5 %vol
Total acidity:	4,9 g/l
Residual sugars:	2,3g/l, dry
Serving- Temperature:	11° C
Bottling date:	March 2013

Tasting notes:

Crisp, peppery, refreshing, classic Kamptal Grüner Veltliner, smooth, balanced and lively.