

## 2017 **Gemischter Satz** mit **ACHTUNG**

### Vineyard

Origin:	Austria
Quality grade:	Table wine
Site:	Zöbing Eichelberg   Elevation: 320 m
Grape variety:	46% Grüner Veltliner   39% Riesling   15% Weißburgunder
Soil composition:	gneiss, mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser
Age of vines:	55 years
Density of plants:	3.000 vines / ha
Yield:	30 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

### Cellar

Harvest:	selective picking by hand in boxes of 20 kg
Mash:	sorted and destemmed, whole berries
Fermentation:	mash fermentation, spontaneous in big oak casks 4 weeks by 25°
Aging:	In big oak cask on full lees for 12 months without SO <sub>2</sub> and for further 10 months on fine lees, just a bit of SO <sub>2</sub> added (15 mg/l) after the first racking.
Bottling:	August 2019 - without filtration, without fining and no additional SO <sub>2</sub>

### Wine

Vintage:

#### The wine year 2017

Never before have we started harvesting so early, bringing in the first grapes on 29th August. The early harvest produced solid and well-structured wines. The year started with a dry, frosty January. The following months until mid-April were very warm, which is why it also came to an early bud break. By mid-May, however, it was again below average cold. The frosty nights in late April and early May we survived unscathed. Flowering went smoothly and was completed in early June in Gumpoldskirchen and ten days later in Langenlois. We reached the bunch closure in many locations already end of June. The first half of the year was marked by drought in Langenlois, but the vines have survived well. At the end of July the long-awaited rain arrived in Langenlois. August and September were perfect for the development. The water supply in Gumpoldskirchen, however, was always sufficient. Wind ensured a quick drying of the leaves and heat for a smooth and rapid development.

Tasting:

Straw yellow hue with a glimmer of orange. Complex aromas of lentils, ground pepper, cider, cinnamon, smoke and propolis. The palate gives enormous mineral grip with cool elegance, also a delicate apple note. Bone dry with discreet acidity. Needs time in the glass to fully open.

Food recommendation:

a vast array of dishes, also hard cheese

Maturation potential:

2020 - 2030

Serving temperature:

14 - 16° C

Decant:

Yes; to separate the wine from its natural sediments

### Daten

Alkohol:	12,5 %
Restzucker:	1,0 g/l
Säure:	5,0 g/l
Gesamt SO <sub>2</sub> :	28 mg/l
Lesegradation:	18° KMW
Verfügbar in:	0,75 l
Vegan:	Ja



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