

Grüner Veltliner mit Achtung 2020



Vineyard

Origin:	Austria
Quality grade:	Table Wine
Site:	Langenlois Hasel Elevation: 250 – 280 m
Grape variety:	Grüner Veltliner
Soil:	loess and maritime sediments
Climate:	pannonian, continental
Training method:	Guyot and Hochkultur (Lenz Moser)
Age of vines:	15 to 45 years
Density of plants:	3.000 to 5.000 vines / ha
Yield per hectare:	35 - 45 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN

Wine

The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance.

Cellar

Harvest:	selective picking by hand in boxes of 20 kg in October 2020
Mash:	½ squeezed (with stems) and mashing at 8°C for 5 days ½ destemmed (without stems) without mashing (whole berries) for 8 days
Fermentation:	spontaneous on mash (after 8 days pressed) After pressing, fermentation in 300 lt. and 1,250 lt. wooden casks
Aging:	8 months on full lees in wooden casks after racking and blending until bottling on fine lees
SO2:	no addition of sulphur
Bottling:	May 2022 - without filtration, without fining and no addition of SO2.



Tasting

Matt gold and massive tears. The bouquet exudes notes of Kletzenbrot (Christmas fruit bread), Aranzini (candied orange peel) and apple cider. Tight grip with perfect balance. Powerfully smooth with notes of pear, orange, dried apple slices and a hint of white pepper. Piquant acidity, elegant extract sweetness and a long chalky finish. Harmoniously full-bodied. (tasted by wine academic Johannes Fiala)

Food recommendation

baked chicken or schnitzel

Maturation potential:	2022-2032
Vegan:	Yes

Alkohol: **12%**

Restzucker: **1,0 g/l**

Säure: **5,9 g/l**

Gesamt SO2: **9 mg/l**