

LINEA GRÜNER VELTLINER

CERTIFICATED – BIODYNAMIC – VEGAN
MASTERLY HANDYCRAFT PRODUCTS
FROM DEMETER AGRICULTURE

BEGVILING & PEPPERY; PISTACHIO, FIELDS OF HAYFLOWER, YELLOW,
LEMON ZEST, HONEY MELON, MOCHA; DRY & CHARISMA



colour sense: GOLDEN YELLOW = GREEN YELLOW



VINTAGE	2016
VINE VARIETY	Grüner Veltliner
WINE GROWING REGION	Kremstal
VINEYARD AREA	Hollenburg soils of lime and gravel Atlantic air paired with pannonian mild climate, protected from the „Dunkelsteiner Wald“, is characterising this fertile area and its people
VINEYARDS	Terrace location Hollenburger Kogl
SOIL CONDITION	bedrock Hollenburger conglomerate; loess, pebbles, calcareous, pH 7,2; 300m above sea level
AGE OF VINES	35 years
VALUES	12.5%vol. :: SRE: 6.1 g/l :: RZ: 1.0 g/l :: KMW: 19.0°
FERMENTATION CONTROL	After 24 hours maceration on whole grapes , uninhibited spontaneous fermentation and malolactic in toasted 600 l Startin barrels
MATURATION & STORAGE	then 13 month on full yeast in thick-walled 600 l Startin barrels, without additives, low addition of sulphur; bottled KW 47/17
DRINKING ENJOYMENT	12°C
AGING POTENTIAL	under ideal storage conditions till 2040
FOOD RECOMMENDATION	Springle with horseradish sauce, stewed meals, Ratatouille, red clover, juicy beef, a vibrating unforgettable pleasure!

