

GRÜNER VELTLINER

2020

WINEMAKER: Stefan Pratsch

VARIETALS: 100% Gruner Veltliner

REGION:

**WEINVIERTEL RETZ
NIEDERÖSTERREICH, AUSTRIA**

For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

PRODUCTION:

5,000 cases

SOURCE: Grapes sourced from various organic single vineyard sites near the town of Retz in the Weinviertel

YIELD: 8 Tons/Acre

TRAINING SYSTEM:

Guyot double, ideal for the region of Weinviertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

WINEMAKING:

Fermented in steel, inoculated with special yeast, fermented at low temps, ripeness of the grapes was ideal.

HARVESTING:

Grapes picked at ideal ripeness, ca. 18 KMW
18 KMW = 90 Oeschle = 20 Brix

TASTING NOTES:

Herbal, fresh, spicy, white pepper, apple and citrus.

AGING:

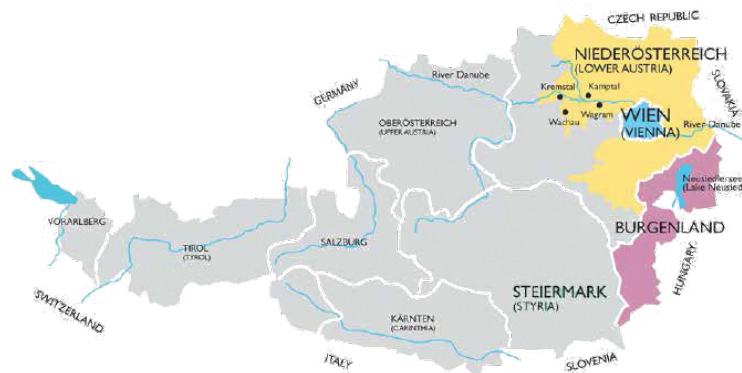
Steel, 4 months on lees

TECHNICAL NOTES:

12.5% alcohol
2.0 g/l residual sugar
6.4 g/l total acidity



UPC: 0 89832 22959 9
12pk | 750ml



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