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## Schafflerberg, Grüner Veltliner 2016

**Country of origine:** Austria

**Growing area:** Wagram

**Village:** Fels am Wagram

**Appellation:** Schafflerberg is one of the highest altitude vineyard sites in Fels, 280 – 300m. Partly south faced, with a high plateau behind.

**Type of soil:** pure loess, rich in limestone

**Age of the vineyard:** more than 40 years

**Viticulture:** Our goal is sustainable viticulture by using no herbicides since 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** We use only healthy grapes without any Botrytis. After destemming and skin contact for around 12 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation which is done by natural yeast in temperature controlled stainless steel tanks. Around 5 weeks later it is racked into another tank but with fine yeast because of being focused on primary fruit character. Available from March next year.

**Analysis:** Alcohol 13.0%, res. sugar 1.8 g/l, acidity 5.0 g/l

**Tasting notes:** Marked by intense fruit character of ripe yellow apple and a touch of peppery spice. It displays the perfect combination of terroir and variety. Offers superb drinking pleasure on highest level.

**Ageing potential:** starts to open from the second year, best from 2 to 8 years