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Ried Brunthal 1^{er} Grüner Veltliner 2022

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram



ERSTE **Appellation:** Brunthal is situated on the top of the hillside, strictly south faced on around 300 m altitude. High swing between day and night temperatures provides intense fruit aromas.



Type of soil: pure Loess, rich in limestone

Age of the vineyard: 35-50 years

Viticulture: Our goal is sustainable viticulture! We do not use herbicides for 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. 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 selected handpicked and healthy grapes without any Botrytis. After arrival on the winery we do only a gentle cluster crushing and a short skin contact around 2-3 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 our own yeast selection in temperature controlled large acacia barrels. During January it is racked with fine yeast into other barrels of same style where we allow the wine to mature until bottling time, usually somewhere in beginning of August. Available from September.

Analysis: Alcohol 13%, res. sugar 2.3 g/l, acidity 5.7 g/l

Tasting notes: Medium green-yellow. Apricot and yellow apple with delicate notes of tobacco, herbal and peppery spice comprise a multifaceted bouquet. Full bodied and complex with passion fruit and pepper flavoring the firm mineral structure. Displays finesse and character, authentic in style, mirrors perfectly chalkiness of the terroir.

Ageing potential: starts to open from the second year, best from 3 to 10 years

