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Grüner Veltliner, Gigama, Grande Reserve 2016

Country of origine: Austria
Growing area: Wagram
Village: Fels am Wagram



SUSTAINABLE
AUSTRIA

Appellation: Grapes are sourced from our both “Erste Lage” – sites Brunnthal and Scheiben, just the selection of the finest and healthiest bunches one can find are used for this wine.

Type of soil: Both sites are pure Loess soils, rich in limestone

Age of the vineyard: more than 50 years

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 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: Gigama white is off all vinification traditions we normally practice for our single vineyard wines. Two third of the grapes get around 12 hours of skin contact before pressing, the cleared juice is going directly into used Tonneau barrels for fermentation. One third of the crop is just destemmed and then undergoes skin-fermentation like red wines. After about 2-3 weeks the slightly orange wine is racked also into Tonneau barrels. One year on the full lees in Tonneaus and another complete year in stainless steel on the fine lees give structure and creaminess. Release time is two and a half years after harvest as Grande Reserve.

Analysis: Alcohol 13,5% vol. res. sugar 6.5 g/l acidity 5.0 g/l

Tasting notes: Apricot and yellow apple with delicate notes of tobacco, dill and peppery spice comprise a multifaceted bouquet. Full bodied and complex, with passion fruit and pepper flavouring the firm mineral structure. Sweetly extracted fruit lingers on the finish. Great white wine for great moments.

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

