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HERRN GRANZ **Natural Wine**

Project Description: Herrn GREANZ is friendship project of the two vintners and close friends, **Gregor Nimmervoll & Franz Leth**, to leave traditions and the corset of common wine-making behind them for reaching out for unconventional and experimental vinification.

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

Appellation & grape varieties: two totally different soil types (red gravel soil and Loess), two different grape varieties - not named - as from vintage to vintage may be different, sometimes also a bit of "reserve style" wines from other vintages are blended in.

Viticulture: Organic farming practices with no use of insecticides, pesticides, herbicides, fertilizers, and irrigation, unfortunately not organic certified as control bodies do not except projects like this. Hand harvest is selfunderstanding.

Winemaking: Gentle destemming of grapes and skin fermentation in open 500 kg bins without adding yeast or sulfur or anything else. Hand stirring once or twice a day for about a month. After this all is put into large barrels for about 6 months for maceration. Next spring gentle pressing, the already slightly orange colored wine is then maturing for about 18 months together with complete yeast in neutral oak barrels. No filtration or adding of sulfur all the time, just at time of bottling a hint of SO₂ is added for providing more stability in the bottle.

Tasting notes: Notably orange hints in a gentle cloudy style. Very ripe fruit reminiscent of orange, orange peel und rosewood. It develops in the glass with Darjeeling tee notes, exotic hints and herbal spice. Remarkable but fine tannins on the palate, saltiness, complexity and firm structure in the incredible long aftertaste.

Analysis: Alcohol 13.5% alc./vol, res. sugar 0.8 g/l, acidity 5.1 g/l

Food pairing: We suggest GRANZ to serve with dishes of intense flavor and spices, perfect for Asian fusion kitchen and some ripe cheeses.

