

## Grüner Veltliner, Scheiben 2011

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

**Appelation**: Scheiben vineyard is located on the heart of Wagram slope, strictly south faced on an altitude of 240-260 m. Famous for rich and powerful wines.

Type of soil: pure Löss, rich in limestone

**Age of the vineyard**: more than 50 years

**Viticulture**: Our goal is sustainable viticulture by using no herbicides since 25 years, chemical plant protection is reduced to the absolute minimum required. Due to the advantage of Löss 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 our own yeast selection in temperature controlled stainless steel tanks. Around 5 weeks later it is racked with full yeast into a big wooden cask where we allow the wine to mature until time of bottling. No filtration until bottling time is made in the cellar.

Analysis: Alcohol 14%, res. sugar 4,5 g/l, acidity 6,0 g/l

**Tasting notes:** Fine spice with respectable hints of nut and a pleasant background of fruit, ripe and very characteristic; piquancy at first on the palate, exciting maturity, aristocratic structure and stylistics

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

