



## WEINVIERTEL DAC KLASSIK 2018 *biologisch* GRUBER RÖSCHITZ

Very simple. Three words describe this wine: typical of the area, fruity, finesse!

### IN THE VINEYARD

Winegrowing on terraces, 20-30 years old vines with soil over bed rock and loess on top, vineyards at 320-350m above sea level

### ABOUT THE WINE

Harvest in mid-September at 19.5 ° KMW, selective picking in crates, fermentation in stainless steel tanks at approx. 20 ° C, 2 months fine leek storage;

### THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year. Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality.

### RECOMMENDATION

Ideal dining companion for poultry, bacon, Austrian cuisine

### WINE REVIEW

90 Pkt. Falstaff

<b>variety:</b>	<b>100% Grüner Veltliner</b>
<b>vineyard:</b>	<b>around Rösschitz</b>
<b>soil:</b>	<b>Loess/soil over bed rock</b>
<b>Alk:</b>	<b>12,5%</b>
<b>acidity:</b>	<b>5,2 g/l</b>
<b>res. sugar:</b>	<b>2,1 g/l</b>
<b>maturation:</b>	<b>2019 – 2023</b>
<b>temp..:</b>	<b>10 - 12°</b>
<b>EAN bottle:</b>	<b>9005634 997901</b>
<b>EAN carton:</b>	<b>9005634 997895</b>

