



## HUNDSPPOINT *biologicis* WEINVIERTEL DAC 2018

The southern exposure is directly to the famous "Weberkeller" with its loess-clay carvings.

### IN THE VINEYARD

Terrassenanbau, 65 years old vines on Loess and clay soil, vineyards at 300 – 320 m above sea level

### ABOUT THE WINE

Harvested in middle of september, 10 hours of maceration, fermented in a stainless steel tank, The loamy loess soil is an excellent reservoir. This is especially important in dry years. The wines are characterized by a juicy fruit. Most of the fertile soil is additionally greening of every second row by clover. Not only looks beautiful, but is very useful. Serves as a nitrogen collector and loosens the soil. A parade Grüner Veltliner!

### 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

Fits well to stir-fried chicken with spicy, exotic side dishes

<b>variety:</b>	<b>100% Grüner Veltliner</b>
<b>vineyard:</b>	<b>Hundspoint</b>
<b>soil:</b>	<b>Lössboden</b>
<b>alc:</b>	<b>13,0%</b>
<b>acidity:</b>	<b>4,4 g/l</b>
<b>res. sugar:</b>	<b>1,0 g/l</b>
<b>temp:</b>	<b>2019-2026</b>
<b>EAN bottle:</b>	<b>9005634 997666</b>
<b>EAN carton:</b>	<b>9005634 997659</b>

