



## RIED REIPERSBERG *biologisch*

WEINVIERTEL DAC 2018

The location Reipersberg is the representative of the Grubers. Unique due to its sparse granite bedrock. The 60-year-old vines are already rooted deep in the granite floor. They enrich the grapes with important nutrients.

### IN THE VINEYARD

Winegrowing on terraces, 11-41 year old vines on granite soil, vineyards at 340 m above sea level

### ABOUT THE WINE

Harvest in mid-September, 10 hours of maceration, fermented in stainless steel tanks, The vines are oriented from west to east. The foliage protects the grapes from too much sun, but they enjoy the sun's rays until late in the afternoon. And can mature gently. A long maturation period is guaranteed.

### 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

Goes well with fish or white meat

|                    |                              |
|--------------------|------------------------------|
| <b>variety:</b>    | <b>100% Grüner Veltliner</b> |
| <b>vineyard:</b>   | <b>Reiperbberg</b>           |
| <b>soil:</b>       | <b>Granit</b>                |
| <b>Alk:</b>        | <b>13,5%</b>                 |
| <b>acidity:</b>    | <b>4,9 g/l</b>               |
| <b>res. sugar:</b> | <b>1,6 g/l</b>               |
| <b>maturation:</b> | <b>2019-2026</b>             |
| <b>EAN bottle:</b> | <b>9005634 997642</b>        |
| <b>EAN carton:</b> | <b>9005634 997635</b>        |

