



WEINVIERTEL DAC 2018 *biologisch* GRUBER RÖSCHITZ

"Rösschitz" stands for wines with medium alcohol, elegant body, abundant finesse and varietal character.

FROM THE VINEYARD

Location selection, 11- 40 year old vines on loess ground with veteran ground, vineyards at 280-340 m above sea level

ABOUT THE WINE

Selective grape picking, selective yeast fermentation, fermentation in a stainless steel tank at 20 ° C, 3 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

TRINKING PLEASURE

Ideal for poultry, bacon, Austrian cuisine

variety:	100% Grüner Veltliner
vinyard:	around Rösschitz
soil:	Loess/soil over bed rock
alk:	12,9%
acidity:	5,0 g/l
res. sugar:	2,6 g/l
maturation:	2019 – 2021
temp.:	10 - 12°
EAN bottle:	900563499779 6
EAN carton:	900563499778 9

