



HUNDSPOINT *biologisch* WEINVIERTEL DAC 2019

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 2019

In contrast to the previous year, the flowering took place about two weeks later this year, which means a normal time. The heat in June with record temperatures above 30 ° Celsius then led to rapid vegetation progress. The dry and hot weather around and after flowering subsequently brought particularly healthy grape material. The berry diameter is a bit smaller, but you can expect aromatic wines. Although our area - the northern Weinviertel around Retz - is known for little rainfall, we were lucky this year. The precipitation usually came as ordered - in sufficient quantity and at the right time. The rain therefore provided the vines with sufficient water. Heavy rain and hail did not take place in Röschitz and the vegetation continued as usual. This allowed us to start harvesting in mid-September.

RECOMMENDATION

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

variety:	100% Grüner Veltliner
vineyard:	Hundspoint
soil:	Lössboden
alc:	13,0%
acidity:	5,3 g/l
res. sugar:	1,7 g/l
temp:	2020-2027
EAN bottle:	900563499638 6
EAN carton:	900563499637 9

