



RIED HUNDSPPOINT *biologicis*
 WEINVIERTEL DAC
 GRÜNER VELTLINER 2020

A The Grüner Veltliner which flourishes at the Hundspoint vineyard convinces with a flavour encapsulating the whole range of aromas derived from loess soil: full-bodied, luxuriously fruity, with a smooth texture and balanced minerality. A formidable representative of its variety!

IN THE VINEYARD

variety:	Grüner Veltliner	vintage: 2020	wine quality level:	Weinviertel DAC
soil:	loess			
planting year:	1965			
vineyard:	Hundspoint		altitude:	290 -300 m
harvest:	end of September 2020			

IN THE CELLAR

pressing procedure:	gentle; pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
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fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	8 days
ageing on the yeast:	6 weeks
ageing on the fine yeast:	15 weeks
maturaton:	in stainless steel tank

alcohol:	13,0%	EAN-bottle:	900563499561 7
res.sugar:	1,4 g/l	EAN-carton:	900563499560 0
acidity:	5,9 g/l		
SO ₂ total:	78 mg/l	certifikate:	AT-BIO 301
SO ₂ free:	29 mg/l		vegan friendly
storage potential:	5 – 7 years	best drinking temperature:	9 – 11°
recommendation:			perfect with a hearty Austrian snack, with poultry and flavorful fish dishes

WINE DESCRIPTION

Bright shining green-yellow, fresh pome fruit, juicy apple, a touch of spice, some grapefruit;
 On the palate it is mouthfilling, yellow fruits, lime, finely a hint of typical black pepper, long and delicately spicy in the finish.

