



RIED REIPERSBERG *biologisch*
WEINVIERTEL DAC
GRÜNER VELTLINER 2020

Reipersberg subsoil is composed of very brittle granite with crevasse fillings of quartz, while the top soil shows an around 30 to 45 cm thick layer of weathered granite (loamy sand). No wonder that these wines are so unique in their mineral structure.

IN THE VINEYARD

variety:	Grüner Veltliner	vintage: 2020	wine quality level:	Weinviertel DAC
soil:	primary rock - granite			
planting year:	1970			
vineyard:	Reipersberg		altitude:	340 – 350 m
harvest:	10th of October 2020			

IN THE CELLAR

pressing procedure:	gentle; pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	in stainless steel tank
ferm.temperature:	21°C, controlled temperature
length of fermentation:	14 days
ageing on the yeast:	6 weeks
ageing on the fine yeast:	3 months
maturaton:	in stainless steel tank

alcohol:	12,5%	EAN-bottle:	900563499548 8
res.sugar:	4,1 g/l	EAN-carton:	900563499547 1
acidity:	5,9 g/l		
SO ₂ total:	73 mg/l	certificate:	AT-BIO 301
SO ₂ free:	22 mg/l		vegan friendly
storage potential:	5 – 7 years	best drinking temperature:	9 – 11°
recommendation:			perfect with roasted pork, strongly flavored fish dishes and ripened cheese

WINE DESCRIPTION

Light yellow with green reflexes, fragrance of Williams-Christ pear, white peach, on the palate stone fruit, amazing mineral, vibrant, elegant structure, medium body.

