



## RIED MÜHLBERG *biologicis*

WEINVIERTEL DAC RESERVE  
GRÜNER VELTLINER 2020

The Mühlberg vineyard is our oldest vineyard, where the vines grow on granite soil. The humus layer is only around 50cm deep and the vines planted in 1968 are hardy, strong and resilient. The modesty of the yield they give forth is more than made up for by zesty, high-extract grapes. The Grüner Veltliner pressed from these grapes is complex and intense – the perfect wine to drink while philosophizing in good company.

### IN THE VINEYARD

variety:	Grüner Veltliner	vintage:	2020	wine quality level:	Weinviertel DAC Reserve
soil:	granite				
planting year:	1968				
vineyard:	Mühlberg			altitude:	310 - 320 m
harvest:	21st of October 2020				

### IN THE CELLAR

pressing procedure:	gentle; pneumatic
maceration:	24 hours
must refinement:	by sedimentation
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	large oak barrel
ferm.temperature:	21 °C, controlled temperature
length of fermentation:	20 days
malolactic fermentation:	100%
ageing on the yeast:	10 months
ageing on the fine yeast:	2 months
maturation:	in large oak barrel

alcohol:	13,0%	EAN-bottle:	900563499521 1
res.sugar:	1,3 g/l	EAN-carton:	900563499520 4
acidity:	5,0 g/l		
SO <sub>2</sub> total:	79 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	36 mg/l		vegan friendly
storage potential:	15 - 20 years	best drinking temperature:	10 – 12°
recommendation:			perfect with roasted beef with mushroom-ravioli, dishes with some exotic touch or ripened alp cheese

### WINE DESCRIPTION

Shining straw-yellow, fragrance of flowerhoney, yellow fruits, Nashi pear, smokey underscored, pepper. On the palate smooth honey notes, Golden Delicious, delicate peppery and spicy, mineral, salty, firm and powerfull. Reliable potential.



AT-BIO-301  
Österreich-Landwirtschaft

