



RIED HUNDSPPOINT *biologicis*
WEINVIERTEL DAC
GRÜNER VELTLINER 2021

The Grüner Veltliner which flourishes at the Hundspoint vineyard convinces with a flavour encapsulating the whole range of aromas derived from loess soil. The silty and loamy soil mixed with a considerable amount of limestone perfectly stores water and supplies the vines sufficiently also in dryer years. The 50-year old vineyard facing south-west produces full-bodied wines with a smooth texture and balanced minerality.

IN THE VINEYARD

variety:	Grüner Veltliner	vintage: 2021	wine quality level:	Weinviertel DAC
soil:	loess			
planting year:	1965			
vineyard:	Hundspoint		altitude:	290 -300 m
harvest:	November 8th 2021			

IN THE CELLAR

pressing procedure:	gentle; pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	8 days
ageing on the yeast:	3 months
ageing on the fine yeast:	1 months
maturaton:	in stainless steel tank

alcohol:	13,0%	EAN-bottle:	900563499486 3
res.sugar:	2,1 g/l	EAN-carton:	900563499485 6
acidity:	6,5 g/l		
SO ₂ total:	73 mg/l	certificate:	AT-BIO 301
SO ₂ free:	27 mg/l		vegan friendly
storage potential:	7 – 10 years	best drinking temperature:	9 – 11°
recommendation:			perfect with a hearty Austrian pork roast, fried dishes or fish in creamy sauce

WINE DESCRIPTION

Bright shining yellow, fragrance of juicy Golden Delicious apple, a touch of herbs, very aromatic, some pear. On the palate it is mouthfilling, ripe pome fruit, deep spice, close meshed, delicately peppery, mineral and a prolonged finish. Reliable potential.

