



RIED MÜHLBERG *biologicis*

WEINVIERTEL DAC RESERVE
GRÜNER VELTLINER 2021

The Mühlberg vineyard is our oldest vineyard, where the vines grow on granite soil. The humus layer is only around 50 cm 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:	2021	wine quality level:	Weinviertel DAC Reserve
soil:	granite				
planting year:	1968				
vineyard:	Mühlberg			altitude:	310 - 320 m
harvest:	10 November 2021				

IN THE CELLAR

pressing procedure:	gentle; pneumatic
maceration:	24 hours
must refinement:	by sedimentation
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	80% large oak barrel 20% new oak barrel 500 l (Weidinger Eiche) – light toasting and treated with steam
ferm.temperature:	21°C, controlled temperature
length of fermentation:	30 days
malolactic fermentation:	-
ageing on the yeast:	10 months
ageing on the fine yeast:	-
maturation:	in large oak barrel

alcohol:	13,0%	EAN-bottle:	900563499453 5
res.sugar:	2,0 g/l	EAN-carton:	900563499452 8
acidity:	6,3 g/l		
SO ₂ total:	73 mg/l	certificate:	AT-BIO 301
SO ₂ free:	23 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, melon, Golden Delicious apple, smokey underscored, pepper. On the palate smooth honey notes, ripened apple, delicate peppery and spicy, mineral, salty, firm and powerful. Reliable potential.



AT-BIO-301
Österreich-Landwirtschaft

