

GRÜNER VELTLINER 2022

VARIETY & TERROIR

100% Grüner Veltliner & rich loam and ice-age gravel

VINEYARD AGE & YIELD

45 year-old vines

FARMING PRACTICES

Biodynamic viticulture, certified Demeter

VINIFICATION & AGING

Hand-harvested, 100% de-stemmed, 12 hours skin contact in the press before spontaneous fermentation in stainless steel & aged for 6 months on the fine lees

TOTAL ACIDITY & RESIDUAL SUGAR

5.9 g/L & 1.0 g/L

ALCOHOL

12.5 %

PRODUCTION

20 000 bottles



This Grüner Veltliner hails from single-vineyard Goldberg in the Oberlaa region located in Vienna's southeast. The Laaerberg in Oberlaa is Vienna's highest terrace (270 meters), formed during the last ice age. It is also Vienna's smallest winegrowing region, with approximately 30 hectares under vine. Here, prevailing winds from the milder Burgenland region provide an ideal climate for this classic Austrian varietal.

The local soil structure is comprised of rich loam and ice-age gravel while the climate is influenced by the warmer Pannonian region to the south. This terroir provides an ideal basis for stony, elegant wines.