



## WIENER GRÜNER VELTLINER 2019



**Vintage:** A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

**Soil:** The grapes for the Wiener Grüner Veltliner are grown in the vineyards of the Wiener Bisamberg (65%) and the Nussberg (35%). The Bisamberg soil is comprised of light, sandy loess over solid limestone, and is very calcareous. The Nussberg consists mainly of weathered shell-limestone – also over massive limestone.

**Vineyards and cellar:** The grapes come exclusively from vineyards that have been farmed according to biodynamic guidelines since 2008. After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel for the Wiener Grüner Veltliner underwent a short maceration period and were then carefully pressed. The pre-clarified must was fermented at cool temperatures in steel tanks, then matured to accentuate the racy, fruity character as best as possible. After ageing on the fine lees for a moderate length of time, the individual parts were blended together and bottled in Winter.

**Tasting notes:** This wine offers a clear, fresh, intense and juicy on the palate, very elegant and charming in its voluptuous nature but also vibrantly fresh. The finish is pure, piquant and salty with fine tannins and a tight structure. And it makes an ideal companion for classic Austrian dishes.

**Wine Data:** Alc. 12.5 %; Acidity 6,0 g/l; Residual sugar 1,0 g/l

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