



Ried Herrnholz 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 Herrnholz vineyard – named after a small wood on Vienna's Bisamberg – has soil with considerably high sand content, which influences relatively low grape yields. Of course, there also is a high chalk content, and that nurtures soft, yet complex multi-layered wines. The vines were planted in the 1960s.

Vineyards and Cellar: The grapes reflect the conversion to bio-dynamic farming; this vineyard has reacted extremely well to the new cultivation methods. Following rigorous hand picking, then another selection via a newly installed, fully automatic grape sorter, and then a short maceration time – the grapes for the Grüner Veltliner Herrenholz were carefully pressed. The filtered must underwent cool fermentation and maturation in steel tanks; this allowed the fruity, racy character to be emphasized. After maturing on the fine lees for as long as possible, the wine was finished and bottled.

Tasting notes: Sourced from more than 40-year-old vines on loess soil the Grüner Veltliner Herrenholz displays a clear, elegant and aromatic bouquet of ripe white fruits along with lovely smoky aromatics. On the palate, this is a tight, vibrant, exciting, very mineral and refreshing Grüner Veltliner. The finish is tight and salty, very mineral and structured due to very fine tannins from calcareous soils.

Wine Data: 12,5 % vol. alc. 6,0 g/l acidity, 1,0 g/l residual sugar