



Ried Kaasgraben Grüner Veltliner Sievering 2018



Vintage: After a long and very cold winter, especially in the finals, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20th, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

Soil: The single vineyard Kaasgraben is located in Sievering, approximately three kilometers west side from the Nußberg and so further away from the danube. The vineyard has a higher sea level and the impact of the Wiener Wald brings a higher day and night amplitude. The soil is dominated of calcareous sandstone with a little clay content. The vineyard is about 50 years old and is south-south-east faced.

Vineyards and cellar: The grapes are harvested very late, towards the end of October. Golden Yellow, physiologically perfect ripe fruits, without any signs of botrytis, or other impairments. The grapes were harvested by hand. After a four hour mashing time they were pressed carefully.

The pre clarified must was fermented in stainless steel tank with spontaneous yeasts, to get straight grape flavored aromas. After 6 months on the fine yeast the wine was bottled in July 2019.

Tasting notes: The Ried Kaasgraben Grüner Veltliner opens with a clear, fresh, elegant and very aromatic bouquet of ripe white and yellow fruits intertwined with delicate spicy/mineral aromas. Full bodied, round and fresh on the palate, with delicate, perfectly integrated acidity and remarkable finesse, this is an elegant, vital and mineral Grüner Veltliner with a long, well structured and clear finish.

Technical date: 13,5 % Vol., 6,2 g/l acid, 1,0 g/l residual sugar