



Wiener Grüner Veltliner 2023



Vintage: Yet another exceptionally long and particularly moist winter was followed by late but rapid budding of the vines in May. Flowering took place under ideal conditions around mid-June and was continued by a glorious summer, at least until the end of July. August began with an unusually cool and rainy phase in the first half and the temperatures only picked up again in the second half, albeit with cooler night-time temperatures. The month ended with a large-scale hail event, fortunately the damage was rather limited. September was exceptionally beautiful, so much you could literally watch the grapes as they were ripening. Then, the harvest began in the first few days of September and progressed very quickly thanks to the impeccable weather conditions. October 12th was the last day of harvest, the earliest we've ever come to an end. The results were mixed: As quantities fell somewhat short of expectation, the gradations and qualities were great across the board. A lively and finesse-rich vintage with great potential is on the horizon.

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.

Vineyard 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 three-hour maceration period and were then carefully pressed. The pre-clarified must was fermented at cool temperatures in stainless 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 and bottled in Winter.

Tasting Notes: The wine shines with a delicate Veltliner nose - fragrant and fresh. It's elegant and drinky on the palate with a lively acid structure. Even as a young wine, the Grüner Veltliner is very pleasing with its spicy and fresh nature and is an ideal food companion to classic Austrian cuisine.

Wine Data: Alcohol 12.0 % Vol., Acidity 5.7 g/l, Residual Sugar 1.5 g/l