



Variety:	Grüner Veltliner
Vineyard(s) /Appellation:	In goldenen Jochen / Qualitätswein
Soil / aspect / slope:	clay & sand / South-slope
	<b>Age of Vines:</b> 7 years; <b>Vines per hectare:</b> 4.500 <b>Training form:</b> trellis training system at about 60-90 cm <b>Cutting:</b> Guyot <b>Soil Cultivation:</b> the rows of vines have open soils, between the rows, there is green cover.
Vineyard Notes:	<b>Protection of Plants:</b> We work our vineyards in a very natural way. We try to support beneficial insects To use pesticides (against mildew) only when needed, we have weather stations in the vineyards, that inform us per PC about the actual conditions. Also our stocks of roses at the beginning of the rows of vines do warn us.
Harvest Date:	By the end of October at a must weight of 20,5°KMW; picked by hand with a small, well-trained team which selects the grapes directly in the vineyard.
Wine Maker:	Roman Pfaffl
Vinification:	The must stands 12 hours before pressing; Fermented in Barriques; Malolactic carried out; Storage: 6 months in new oak (one third Manhartsberger oak (Weinviertel), one third Allier (French), one third Styrian oak): bottled in our cellar, in Rhine-wine-bottles
Analysis:	Alcohol: 13,5 vol%, Acidity: 5,8 g/l, Residual sugar: 7g/l
Winemakers notes:	This wine was given Barrique fermentation, resulting in a wonderfully delicate nougat and almond note on the nose, somewhat obscuring the richness of fruit in the background. On the palate the core fruit comes to the fore with tones of apple and pineapple. A very harmonious, powerful wine able to integrate the wine into a style reminiscent of Burgundy. An ideal aperitif but also suitable for substantial starters such as fois gras.
Number of cases produced:	400 cases

IMPORTED BY AVATAR WINE MARKETING

P (718) 433-0077 C (917) 459-6646 F (718) 433-4111  
STEVE@AVATARWINEMARKETING.COM