



<b>Variety:</b>	Grüner Veltliner
<b>Vineyard(s) /Appellation:</b>	Zeiseneck / Weinviertel DAC
<b>Soil / aspect / slope:</b>	Loamy soil / Steep Slope to the South, at the border of a big wood, which makes big differences in temperature of night and day. <b>Age of Vines:</b> 31 years <b>Vines per hectare:</b> 4.000 <b>Training form:</b> trellis training system at about 60-90 cm <b>Cutting:</b> Guyot
<b>Vineyard Notes:</b>	<b>Soil cultivation:</b> The rows of vines have open soils, between the rows, there is green cover. We work our vineyards in a very natural way. We try to support beneficial insects and 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. By the beginning of October, with a must weight of 19°KMW, picked by hand with a small, well-trained team which selects the grapes directly in the vineyard.
<b>Harvest Date:</b>	
<b>Wine Maker:</b>	Roman Pfaffl
<b>Vinification:</b>	The must stands 6 hours before pressing. Fermented with automatic temperature-control at 16°C; No malolactic; Storage: 4 months in stainless steel; Bottled in our cellar, in Rhine-wine-bottles
<b>Analysis:</b>	Alcohol: 12,5 vol%, Acidity: 6,5 g/l, Residual sugar: 3,2 g/l
<b>Winemakers notes:</b>	Bouquet at first reticent, but then blossoming with tones of strawberry and rhubarb. A dense wine with an almost filigree structure. Its good peppery tone and playful nature make this a Veltliner with many facets and noble character. Suitable for dishes like veal or fowl.
<b>Suggested retail price:</b>	
<b>Number of cases produced:</b>	2.200 cases

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