



## WEISSLEITEN GRÜNER VELTLINER 2014



**Vintage:** A year of extremes is how 2014 will be remembered in the history books. The early bud break in March was followed by a cold period in April, but all had balanced out with the flowering phase that occurred, as usual, in June. Spring and early Summer were rather dry. However, during August, there were already early Autumn conditions, which included an ample amount of rainfall. With that came a lot of dampness in late August and September. This, combined with somewhat high temperatures, spawned problems with rot – which ultimately meant that success could be achieved only through harvesting at exactly the right time as well as the highly meticulous sorting of grapes. The total harvest amounts shrank significantly – and this was no less the case for the Nussberg, which even endured a massive hailstorm in May. Nevertheless, the results were surprisingly of high quality, thanks to the selective harvesting; the low yields delivered good concentration and, thanks to the cool August days, remarkable aromatics.

**Soil:** The grapes for the Nussberg Grüner Veltliner are grown in the vineyard „Weissleiten“, which is the cooler northeast facing part of the Nussberg. The Nussberg consists mainly of weathered shell-limestone – also over massive limestone and is extremely calcareous.

**Vineyards and cellar:** The grapes come exclusively from a vineyard that has been farmed according to biodynamic guidelines since 2002. 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 short maceration period on the skins and were then carefully pressed. The pre-clarified must was fermented at cool temperatures with its indigenous yeast in 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 together and bottled in early Spring. This wine is vegan.

**Tasting notes:** This wine shines with a soft, balanced Veltliner nose with hints of quince and greengage. It's fragrant, fresh and yields a very elegant palate. It's smooth and very approachable with a vibrant acidity structure. Already as a young wine, this Grüner Veltliner is so pleasant with its spicy and fresh style. And it makes an ideal companion for classic Austrian dishes.

**Wine Data:** Alc. 12,5 %; Acidity 6,6 g/l; Residual sugar 1,0 g/l