



NUSSBERG GRÜNER VELTLINER 2015



Vintage: After a mild winter there was a cold first spring period, followed by a warm May that brought us into an early flowering by beginning of June. The weather was changing a lot in those days from very hot to cold but the flowering passed by nicely and the grapes were growing fast in early summer. The summer itself was interspersed with extrem hot periods of always a few days with something between 35 and 40 degrees. Later there where periods with some rain getting more by the end of summer and even when it was very hot during the daytime, the nighttime was cold. The harvest starts in this year as early like never before: The beginn from the harvest was the 1. September and finished with the 13th of October before we had a lot of rain after the 13th of October. The wines 2015 present themselves very fresh and lively, very charming and absolutely not like a hot vintage.

Soil: The grapes for the Nussberg Grüner Veltliner are grown in the vineyards „Weissleiten“ and „Haarlocke“ all at 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 vineyards that have 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 ist 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 5,4 g/l; Residual sugar 1,6 g/l