

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Grüner Veltliner Vinothekfüllung
Style	Smaragd
Viticulturist	Knoll family
Location	Wachau/ Unter-Loiben
Elevation/ Altitude	240 – 350 m
Exposition	from the foot of the mountain and terraced vineyards with southern exposition
Soil type	different soils from all Grüner Veltliner single vineyards
Vineyard's style	grapes from different vineyards
Methods of training	modified Moser Training System
Density of planting	different density (Kreutles, Loibenberg, Kellerberg)
Average vine age of this vineyard	grapes from different vineyards
Yield restriction	the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha
Harvesting	by hand green harvest if necessary
Selective harvest/ sorting tables	yes / no sorting tables

VINIFICATION

Destemming, whole bunch, carbonic maceration, press type	no destemming, skin contact, no carbonic maceration, pneumatic press
Yeast	cultured and natural yeast
Fermentation vessel – size & material	cask and stainless steel tank from 500 to 5'000 litres depending on batch quantity
Fermentation – length & temperature	5- 15 days, 23 - 26 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 6 - 8 months, no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration Filtration

Any bottle ageing before release 1 month / release in September

Closure natural cork

VINTAGE 2010

Analytics Alcohol 14 %

Acidity 6,6 g/l

Sugar 1,8 g/l

Production bottles

Tasting note (Ultimate Austrian Wine Guide 2011/2012)

Medium green-yellow

The nose is still quite restrained, delicate mango and peach nuances with subtl tobacco, pepper and lentil

Muscular power but agile impression, minutely chisselled structure. Elegant and harmonious.

will gain immensely with bottle maturation.