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Grüner Veltliner Löss Natural 2019

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| Winery | Biologischer Weinbau Demeter Weingut Doris & Hager Matthias |
| Wine area | Austria |
| Wine type | White wine |
| Grape varietal | Grüner Veltliner |
| Quality level | Landwein |
| Sweetness | dry |
| Contents | 0.75 liter |
| Alcohol level | 13.5 vol% |
| Acid | 5 g/l |
| Rest sweetness | 4.2 g/l |
| Vineyard site | Bernthal |
| Soil | Loess |
| Aging | Stainless steel tank |
| Drinking temperature | 10 °C - 12 °C |
| Aging ability | To 10 years |

Our Grüner Veltliner Löss grows - as its name suggests - on a loess soil at approx. 320m below our wine tavern restaurant "Weinbeisserei". The vines are over 50 years old and bring a lot of character and taste into the wine. After hand-picking and spontaneous fermentation, we filled the wine in steel tanks to ripen on the lees for a year. The GV Loess was bottled untreated, unfiltered and with only a minimal addition of sulfur. The result is a spicy, round Natural Veltliner that can be used as a food companion in many ways.