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Grüner Veltliner Urgestein 2019

Winery	Biologischer Weinbau Demeter Weingut Doris & Hager Matthias
DAC	Kamptal DAC
Wine area	Kamptal, Austria
Wine type	White wine
Grape varietal	Grüner Veltliner
Quality level	Qualitätswein
Sweetness	dry
Contents	0.75 liter
Alcohol level	13.5 vol%
Acid	5.6 g/l
Rest sweetness	10.6 g/l
Dish	pork , vegetarian dishes
Vineyard site	Steinleithen
Aging	Stainless steel tank
Drinking temperature	10 °C - 12 °C
Aging ability	To 2025 years

Like all our wines, the Grüner Veltliner Urgestein was picked by hand and fermented spontaneously. 2019 was a warm, dry autumn, which is why the grapes were very ripe. The fermentation was relatively long and stopped by itself at 10.6g / l residual sugar. So the wine is semi-dry. Thanks to its beautiful acidity and, above all, the mineral component, the Grüner Veltliner Urgestein is a complex, multilayered wine. Thanks to its intense aromas, it is a good accompaniment to hearty home-style cooking (schnitzel, roast pork, ...) as well as slightly spicy vegetarian delicacies such as couscous, vegetable patties, etc.