



## Grüner Veltliner *Lösskindel*



### Wine description

This wine is a perfect example of a typical Grüner Veltliner. It is named after a rock that is found in the rich Löss soils of our region called Lösskindel.

wine	LÖSSKINDEL
grape variety	Grüner Veltliner
vintage	2019
quality level	Quality wine

### Vinification

Handpicked, fermentation at 19° C with selected yeast from the vineyard, extended lees contact.

maturing	Stainless steel
must reading	18 °KMW
bottling	January 2021
alcohol in %vol	12,0
acidity in g/l	5,5
residual sugar in g/l	1,0
closure	screw cap

### Tasting notes

Light yellow green, spicy hints, very ripe fruit, dense and elegant, rich in extract, on the pallet very juicy, well balanced acidity, nice minerality with a long finish.

Drink Temperature	8°C
Food	Classical Viennese kitchen

### About the Vineyard

The soil is a result of the dry and cold climate of the Ice Age. Due to the effect of glaciers producing a high pressure on land, quartz, limestone, mica and clay particles were pulverised. These loess soils retain deep reservoirs of moisture and rarely suffer from dehydration. It is here where Grüner Veltliner, thrives. Wines with a harmonious combination of strength and elegance are the result

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Niederösterreich
Soil	Löss
Planting of the Vines	1970-1985
Plantation Density	4000 vines/hectare
Harvesting	Mid-September, handpicked

