



Grüner Veltliner Sandstein 2019

MAIN CHARACTERISTIC:Sandstone; a lively, structured Veltliner with attractive mineral notes, lots of fruit and finesse on the palate, its potential lies in its complexity.

* HANDPICKED *

GRAPE VARIETY: The Grüner Veltliner is one of the most planted grape varieties in Austria. The variety Grüner Veltliner fits perfectly on our sandy and stony löss soils. Due to the cooler climate, the variety gets an excellence freshness on higher sites of the Wagram. The Grüner Veltliner comes from a natural cross between Traminer an St. Georgen.

EXPOSITION AND ALTITUDE: south west facing sitting at 350 mt above the sea level. The vineyard has been planted in 1999.

SOIL: The soil where the vins for the Grüner Veltliner Sandstein were planted consists of fine sand crossed with gravel. This ground is predestined for light, fresh and very mineral wines.

VINEYARD: 2.5 ha | TRAINING SYSTEM: spurred cordon

DENSITY: 3.300 vines / ha | YIELDS: 5.000 1 / ha | BOTTLES: 12.500

VINIFICATION: The hand-picked grapes are quickly carried to the winery and then pressed off immediately. The juice runs only by gravity, that means without being pumped, into our cooled tank room. The must is only fermented with the yeasts from the vineyard and therefore no selected yeast has been used to trigger the vinification process. The goal is trying to offer a more authentic and artisanal wine to our customers! Tank fermented and aged.

FOOD AND WINE PAIRING: This wine harmonizes excellently with the Italian cuisine. The fine structure and great freshness supports the aromas of tomatoes and pasta. It is a combination where both the wine and the food benefit.

WEINGUT JOSEF FRITZ

BOTTLE SIZE: 0,75 Liter **HARVEST DATE:** 20.9.2019

AC.: 5.6‰ **RS:** 2.7g/l **ABV:** 13,0% Vol



