



## GRÜNER VELTINER ALTE REBEN

**Vintage:** 2017

**Origin:** Poysdorf

**Vineyard:** Steinberg (von den Luessen)

**Soil:** Sediments of the primordial Danube (gravels)

**Vines:** more than 60 years old

**Harvested:** October 2017

**Alcohol:** 12.9%

**Residual sugar:** 4.3g/l

**Acidity:** 5.5 g/l

**Bottled:** May 2018

**Quantity:** 5,000 bottles

**Drinking window:** 2018–2030

### Philosophy

Ried Von den Luessen: the name comes from Middle High German, originally »von den Losen«. In the Middle Ages, land was rendered arable by community effort, divided into parcels, then assigned to individuals by means of drawing lots, »Losen«. In this vineyard, loess soils encounter the gravels of the neighbouring Steinberg; our vines were planted in the early 1960s.

### Vinification/Élevage

The warm soil and the low yields produce ripe grape material that is harvested at the end of October in a state of high Auslese ripeness. The grapes undergo stringent triage in the vineyard, then are harvested by hand into small bins (20kg capacity). After a brief interval of settling, the must ferments spontaneously in used oak casks without temperature control.

### Wine

A profound and seemingly 'dark' aroma of yellow fruits; ripe apples, melons, a bit of grapefruit and fresh herbs. Authoritative on the palate and full-bodied, with a prominent core of sweet fruit, luxuriant with a delicate hint of tobacco. Rounded but very fresh from the acid interplay.

### Food Pairing

An all-rounder on the table! Braised and baked dishes, light meat, fowl and hard cheeses