



GRÜNER VELTINER SAUBERG

Vintage: 2018

Origin: Poysdorf

Vineyard: Sauberg

Soil: Gravel & loam soils

Vines: 55 years old

Harvested: October 2018

Alcohol: 13.5%

Residual sugar: 2.0g/l

Acidity: 5.3 g/l

Bottled: May 2019

Quantity: 4,000 bottles

Drinking window: 2019–2029

Philosophy

Ried Sauberg is a wonderful high plateau (behind the vineyard Bürsting) where the pigs once made their home! In this site, gravelly soils meet with the loam of the neighbouring Ried Bürsting; the vineyard was planted at the beginning of the 1960s.

Vinification/Élevage

The warm soil and the meagre yields produce ripe grape material that is harvested in October in a state of high Spätlese ripeness. The grapes undergo triage in the vineyard and are harvested by hand into 20kg bins. The must enjoys twenty-four hours maceration on the skins, only briefly settled before fermenting spontaneously in used 500-litre oak casks and small stainless steel tanks.

Wine

Grüner Veltliner Sauberg combines the minerality and structure of the gravel soil with the spice and the complexity of the loam. Firm but quite juicy, with a fine overlay of spices and magnificent complexity, there is an almost salty character to its presence in the glass.

Food pairing

Light meat, vegetables *au gratin*, Thai cuisine, braised or baked dishes, cheese