



# GRÜNER VELTINER SAUBERG

BIOLOGICAL WINE

**Vintage:** 2019

**Origin:** Poysdorf

**Vineyard:** Sauberg

**Soil:** Gravel & loam soils

**Vines:** 55 years old

**Harvested:** October 2019

**Alcohol:** 13.5 Vol%

**Residual sugar:** 3.4 g/l

**Acidity:** 5.1 g/l

**Bottled:** May 2020

**Quantity:** 4,000 bottles

**Drinking window:** 2020–2030

## 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