

STEINGARTEN UNFILTERED GRÜNER VELTLINER 2019

WESZELI

WHY UNFILTERED

For me, making wine means giving the grapes as much freedom as possible while still capturing their terroir and character as precisely as possible. What sounds simple is associated with a few large and many smaller decisions, each of which can have a lasting impact on the style.

Filtering or not filtering is one of them. Filtered wines are bright, shiny and convey freshness. Unfiltered wines, on the other hand, often appear a bit cloudy, but are usually more complex in terms of flavor. Because our 1. Lage wines are known for their expressiveness, they stay in the barrel for a long time and sort of clear themselves, so we decided some time ago not to filter them anymore.

Wines that come into the bottle young, on the other hand, we are focusing on clarity, vitality and dynamism, which is why we filter them - albeit roughly.

But then there are also wines that come early in the bottle, but build a bridge between the two styles: That's why we have bottled the Grüner Veltliner Steingarten vintage 2019 in both a filtered and an unfiltered version.

THE TASTE

Pulsating, firm and mineral. Herbal and stony aromas accompany refreshing citrus notes and some stone fruit. Open and inviting. A little tannin structures and is responsible for the linear alignment towards the palate. The finish is juicy, cool and multi-layered.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Grüner Veltliner
VINES PLANTED: Steinhaus 1959 / Steinberg 1967 / Steinmassl 1977
CULTIVATION: in conversion to organic farming since 2017
GRAPES HAND-PICKED: 19.9.2019
MACERATION: 50% skin contact over night with stems
PRESSING: whole bunch 5h
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): no
MATURATION: 5 months on the fine lees in stainless steel tank
ALCOHOL: 12,5%
RESIDUAL SUGAR: 1,5 g/l
ACIDITY: 5,5 g/l
CONTAINER CLOSURE: Screw cap
DRINKING TEMPERATURE: 9-11°C
GLASS TYPE: Universal glass
VEGAN



WESZELI

Trauben in Wein zu verwandeln, ist ein großes Privileg.

Unsere Trauben werden auf natürliche Weise in Wein verwandelt. Sie sind, wie auch die Weingärten, in denen sie wachsen, komplexe Ökosysteme, voller Leben und Energie. In einer ständigen Metamorphose begriffen, finden sie nach einiger Zeit zu einem natürlichen Gleichgewicht, in dem sich Terroir, Jahrgang, die Charakteristika der Rebsorte und das Handwerk des Winzers widerspiegeln.