

gluegglich

Vineyard

Origin:	Austria
Quality grad:	table wine
Site:	Gumpoldskirchen
Elevation:	240 - 270 m
Grape varieties:	Zierfandler (24%), Rotgipfler (7%), Riesling (20%), Chardonnay (33%), Traminer (6%), Muskateller (10%)
Soil:	maritime sediments, limestone gravel
Climate:	pannonian
Training method:	Guyot
Age of vines:	10 to 85 years
Density of plants:	4.000 - 5.000 vines / ha
Yield per hectare:	40 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective picking by hand in boxes of 20 kg
Mash:	partly destemmed, partly whole cluster pressing
Fermentation:	spontaneous in oak casks partly on skins
Aging:	8 to 10 month on full lees, depending on vintage different durations on fine lees
Vintages:	2017 (21%); 2018 (48%); 2019 (31%)
Bottling:	1. Bottling: 12th April 2020
Sulphur:	after the 1. racking (20mg) and after the blend (15mg)

Wine

The Habsburgs (Austria's ruling family) pursued a successful marriage policy, which is described in a famous quote: "Bella gerant alii, tu felix Austria nube" - or - "Let others wage war. You, happy Austria, marry!" At that time, winemaking was a very natural process. The grapes underwent maceration already in the vineyards. Afterwards, it took a bit of time until they were slowly pressed by a wood beam press. Then, with all its sediments, the wine fermented spontaneously in wooden barrels and was kept on the full lees until the following Spring. Completely dry, the wine would then undergo malolactic fermentation before being drawn off and given some sulphur for the first time in late Spring. Grape varieties played a role only in the vineyard - they were old "Austrians", and were insignificant for marketing purposes. The vintage, too, was rather unimportant because vintages were usually blended to help ensure quality. There was no fining and no filtering. Drawing off the wine, sulphuring it, and adding fresh yeast to it was the available "technology" back then.

This wine has been created in the tradition of the 19th century combined with the knowledge of today. Biodynamic, of course - but even then it was typical, albeit in a modified form.

Tasting:	Silky straw yellow, delicate bouquet of apple dumplings with cinnamon and herbal tea, a hint of propolis and mustard seeds, various aromas flash briefly with air; very demanding on the palate, racy acidity, bone dry, firm structure, light-footed alcohol, chalky texture, naturally cloudy apple juice with bitter orange, immensely invigorating, long salty and finely tart aftertaste.
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Maturation potential:	2020 - 2022
Food recommendation:	down-to-earth cooking
Serving temperature:	12°C
Decant:	either short twisting of the bottle or decant after upright storage.

Data

Alcohol:	12%
Residual sugar:	1,5 g/l
Acidity:	6,0 g/l
SO ₂ :	Gesamt 45 mg/l
Available in:	0,75 l
Vegan:	Yes



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