

Biologischer Weinbau Demeter Weingut Doris & Hager Matthias
Weinstraße 45
3562 Mollands
02733/8283
wein@hagermatthias.at
<http://www.hagermatthias.at>



Grüner Veltliner PUR 2017

Winery	Biologischer Weinbau Demeter Weingut Doris & Hager Matthias
Wine area	Austria
Wine type	White wine
Grape varietal	Grüner Veltliner
Quality level	Landwein
Sweetness	dry
Contents	0.75 liter
Alcohol level	13 vol%
Acid	5 g/l
Rest sweetness	3.47 g/l
Vineyard site	Seeberg
Soil	Schist, Other
Aging	Small oak barrel
Drinking temperature	12 °C - 14 °C

The Grüner Veltliner PUR is a so-called "Orange Wine". Like red wine, it was fermented with the skins and no sulfur was added throughout the vinification process. This is the reason for its amber color and also for the name "Orange Wine". Important prerequisites for such a wine are healthy grapes and stony soil. For the Grüner Veltliner PUR, some of the grapes were macerated for 4 days, the other half was macerated for 6 weeks. After the spontaneous fermentation, both parts were filled into large used oak barrels for the further, slow maturation process. Together they result in this spicy, peppery Veltliner with a refreshing minerality. Photo = symbolic photo