



Grüner Veltliner 2008 Nussberg



Wine Description:

The nose reveals a spicy structure of pepper whereas complex aromas of exotic fruits dominate on the palate. The „Grüner Veltliner Nussberg“ is characterized by a pleasant acidity integrated in a well structured body. Accomplished by a long–lingering, delightful finish it will guarantee an outstanding drinking pleasure.

Vinification:

The grapes were gathered in mid-October, measuring between 19° and 20° KMW (must weight scale of Klosterneuburg, the Austrian method of measuring the natural sugar content of the must, 1° KMW - 5° Oechsle). Our selective harvesting process is done by hand. A part of the grapes was fermented spontaneously in steel tanks.

Location and Climate:

Both, cool fresh air currents from the Danube and the thermal of the city have an unique influence on the Viennese Nussberg vineyards. Together with the heavy shell limestone soil they account for the character of the wine.

Wine year 2008:

2008 was an interesting yet challenging wine year. Starting off with regular weather until April, May was characterized by a heat wave and June affected by rain and hail. Only because of our outstanding and quality oriented vineyard work we were still able to bring in healthy and ripe grapes. We mainly focused on the intense care of our vines, the soil and it's beneficial organisms. Next to dainty foliage work, we made sure our vineyards received an intense chamomile tea treatment allowing them to thrive. Reducing our crop significantly we only picked the best grapes in order to achieve a typical vintage for each varietal. With fruitiness well balanced acidity and a carefully embedded alcohol content our red and our white wines promise enjoyment at highest stage.