

gluegglich White



Vineyard

Origin:	Austria
Designation:	table wine
Site:	Gumpoldskirchen & Langenlois
Elevation:	240 – 350 m
Grape variety:	18% Grüner Veltliner, 21% Riesling, 6% Chardonnay, 16% Zierfandler, 3% Weißburgunder, 13% Sauvignon Blanc, 11% Rotgipfler, 7% Traminer, 4% Weißburgunder, 1% Gemischterer Satz, 1% Muskateller
Soil composition:	maritime sediments, limestone gravel, loess
Climate:	pannonian
Training method:	Guyot
Age of vines:	10 to 85 years
Density of plants:	3.500 – 5.000 vines / ha
Yield per hectar:	40 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Vintage

Made just like in the old days.

Our Gluegglich White is characterized by deeply rooted Austrian grape varieties from different vintages. Spontaneously, partially fermented on mash, no fining and no filtering. And patiently matured in wood. A dry wine with fresh acidity and vibrance.

Cellar

Harvest:	selective picking by hand in boxes of 20 kg
Mash:	partly destemmed, partly whole cluster pressing
Fermentation:	spontaneous in oak casks partly with berries or mash
Aging:	4 months on full lees, 2 months on fine lees, up to 3 years of the vintage reserves
Vintages:	2022 (45%), 2021 (35%) 2020 (9%), 2019 (4%), 2018 (7%)
1. Bottling:	13th September 2023
Sulphur:	before bottling with 15 mg/l

Tasting note

A satiny golden yellow hue. Strong legs around the glass. The nose is fruit-driven and includes scents of dried apple slices, apple sauce and even marigolds. Completely dry with a strong citrus expression; lively acidity laced with saltiness. The compact body reflects texture with grip, dynamic tension and notes of salt-crusted orange slices. Firm and flowing with a salty finish. A perfect universal food companion. (tasted by wine academic Johannes Fiala)

Recommended with

down-to-earth cooking

Maturation potential:	2023-2025
Vegan:	Yes



Alcohol: **12%**

Residual sugar: **0,9 g/l**

Acidity: **6,1 g/l**

Total SO2: **21 mg/l**

