

Gmeinböck

GRÜNER VELTLINER ^{RIED} HUNDSBERG 2021

WINE YEAR 2021

2021 is undoubtedly one of the greatest vintages! A cool May followed by a mixed summer extended the growing season, allowing the grapes to develop their full spectrum of aromas. A breathtakingly golden autumn produced fully ripe grapes and, thus, the best raw material for full-bodied, expressive wines!

GRAPE VARIETY

Grüner Veltliner is still considered THE parade grape variety of Austria. Especially in the Weinviertel, it is the godfather of an unmistakable style typical of the region, which was manifested in 2002 with the Weinviertel DAC. Its fruity, slightly spicy character produces wines with a unique aroma. In the vineyard, Grüner Veltliner claims sites with somewhat richer soils that produce particularly juicy wines.

STYLE & CHARACTER

The Grüner Veltliner Ried Hundsborg shows how it is done: clear, fresh, and with pleasant spiciness and pure minerality. Steep and spoiled by the sun all day long, the Hundsborg is our warmest site. However, the higher temperatures are buffered by cool northwest winds, allowing the grapes to ripen evenly and develop their original typical character: a charming evening companion with that certain something!

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2021
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039551562
QUALITY CLASS:	Quality wine
CONTAINS:	Sulfite
CONTENT:	1,5 l
ALCOHOL:	12,5%
ACID:	6,5 g/l
REMAINING SUGAR:	6,5 g/l



VEGAN

