



#### WINEMAKER

Franz Arndorfer

#### FARMING

Organic

#### VARIETALS

Gruener Veltliner

#### FEATURES

Screw cap

#### ABV

12%

#### AVAILABLE SIZES (L)

1



# Mayr

## Gruener Veltliner

AUSTRIA, NIEDERÖSTERREICH, KREMSTAL

 WHITE

### WINERY OVERVIEW

Winemaker Franz Arndorfer and his team cultivate some 50 acres of Austria's Kremstal region. With a long tradition dating back to 1447 the winery has also developed one of Austria's most ambitious organic farming programs. All vineyard works from pruning, to canopy management, to harvesting at optimum ripeness levels are performed in accordance with this stringent viticulture program.

Kremstal is a subregion of the state of Niederösterreich, which is located in Lower Austria. The climate and significant variations in temperature from day to night are due to this area's proximity to the Danube River, which imparts cool winds from the north, warm, continental air from the east, and moderate, mediterranean temperatures from the south. Warm days guarantee physiologically perfectly ripe grapes while cool nights slow down the ripening process. This unique micro climate makes for an extra long ripening period. The result is a crisp, vibrant and spicy Grüner Veltliner with unique mineral freshness and refined aromatics.

### VINEYARD

Roughly 50 acres. Organic practices. Selective harvest reduction and yield limitations to 6,000 lbs of grapes per acre are an integral part of the program. Grapes are exclusively hand picked. Primarily Loess soils (German for "loose") which is a yellow tinged soil formed by the wind-blown accumulations of silt. The texture is porous and "dusty."

### TERROIR

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### VITICULTURE

Organic practices. Selective harvest reduction and yield limitations to 6,000 lbs of grapes per acre are an integral part of the program. Grapes are exclusively hand picked and only physiologically ripe and healthy grapes with a minimum grape sugar content of 74 degree Oechsle are accepted (requirement for the wine to receive the Austrian Quality Wine Seal).

### VINIFICATION

With the 1995 harvest, whole cluster pressing was introduced. The juice of all white grapes is extracted directly by pneumatic pressing in a very gentle manner without prior de-stemming or crushing. This results in especially fresh and fruity wines with pronounced varietal character and pureness. The juice is then fermented and matured in temperature controlled stainless steel tanks and bottled in a cold sterile environment, eliminating oxygen exposure.

