



Grüner Veltliner Nussberg 2015 Weinviertel DAC

Winery: The Diem family has been making wine since 1848 in the town of Obermarkersdorf in the northeastern part of the Weinviertel.

Wine Maker: Gerald Diem

Varietal: 100% Grüner Veltliner

Wine region: Weinviertel, Niederösterreich

Climate: Dry, with hot summer days and cool nights

Vineyard: Single vineyard Nussberg (largest in Obermarkersdorf/Vines 30-35 yrs old)
Organic, dry farming, selective hand harvesting

Soil: Molasse, rich in humus, lime-free clay, shallow deposit on sand and gravel

Vinification: 15-hours skin contact, four months on the fine yeast (Sur Lie) in steel tank, partial spontaneous fermentation

Date of harvest: 12 October 2015

Alcohol content: 13,0% vol

Acidity: 5,4 g / l

Residual sugar: 1,7 g / l

Wine description: Complex, expressive bouquet, with hints of finely-ground herbs, substantial yet soft on the palate, fresh fruit with balanced acidity, long finish

Best to drink: 2016 - 2020

Case size: 6 x 0,75 l