



## Grüner Veltliner Obermarkersdorfer Weinviertel DAC 2015

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

**Winemaker:** Gerald Diem

**Varietal:** 100 % Grüner Veltliner

**Wine region:** Weinviertel, Niederösterreich

**Climate:** Dry, with hot summer days and cool nights.

**Vineyard(s):** Single vineyards Breiten and Nussberg (largest site in Obermarkersdorf)  
25-40 yr old vines, Organic, dry farming, selective hand harvesting

**Soil:** Breiten: Clay on *Urgestein* primary rock, weathered soil, lacking humus  
Nussberg: Molasse, rich in humus, lime-free clay, shallow deposit on sand and gravel

**Vinification:** 10-hours skin contact, two months on the fine yeast (Sur Lie), partial spontaneous fermentation

**Date of harvest:** 5 October 2015

**Alcohol content:** 12,5% vol

**Acidity:** 5,3 g / l

**Residual sugar:** 3,2 g / l

**Tasting notes:** Hints of citrus in the nose and on the palate, fruity and spicy with echoes of minerals, notes of salt and pepper, layered, juicy and fun to drink

**Best to drink:** 2016 - 2020

**Case size:** 6 x 0,75 l