

# Schmelzer<sup>s</sup>

## Grüner Veltliner 2015 (unfiltered)

**Winemaker:** Georg Schmelzer

**Varietals:** 100% Grüner Veltliner

**Wine Region:** Neusiedlersee, Burgenland

**Climate:** Pannonian climate zone. Hot, dry summers and cold snowless winters, as well as moderate precipitation. An important factor for this special microclimate is the Neusiedler See, the largest steppe lake of Central Europe.

**Vineyard:** Single vineyard Reitacker

**Vineyard Treatment:**

Biodynamic-Organic DEMETER certified, dry farming, hand harvesting

**Soil:** Sand

**Vinification:**

No added sulphur, unfiltered,

Grapes are dorned, skin contact 6 hours, spontaneous fermentation in steel-tank, not pressed (but rather produced without pressure), no malolactic fermentation

Alcohol:	12,5	%vol
Acidity:	4,1	g/l
Residual sugar:	1,3	g/l

**Tasting notes:**

Hints of citrus, white pepper, herbs, well-balanced and fresh