Biodynamic Quality



Biokult Grüner Veltliner

Demeter - Biodynamic Certified

Winemakers: **Biokult**

Appellation: Niederösterreich - Qualitätswein

Location: **PAMHAGEN**

Varietal(s): 100% Grüner Veltliner Ageing: for about 7 months in steel.

Analytical Data: Alc. 11.5%.% by Vol. · Res. Sugar 1.6 g/lt · Acidity: 5.3 g/lt

Serve at: 50° F

UPC: 1-85554 00062-8

Vineyard:

The vineyard is located in the East of Austria, Southeast from Vienna. The area is called Burgenland and is a big low-land plain containing also a huge National Park closeby. The climate is continental with warm and dry Summers and cold Winters. Rainfall can be quite little. The average is 450mm per year.

Vinification:

Classical white production in stainless steel. Very reductive style where only top quality grapes are chosen for this wine. Gentle work is the aim to avoid any aroma losses.

Sandy-clay soil, with parts of sandy stone elements.

Training system:

Normal classical trellising system, allowing optimal sun and air permeation.

Creamy notes of pear still carry a hint of flinty smoke, but the pear notes rise with purity. The bright freshness of pure lemon lifts everything and makes for purity, ease, refreshment and blithe joy.

Aromas of lemon, lime and white pepper with a very crisp, dry-yet-fruity light-to-medium body and a long, tart nectarine skin and grassy earth finish. Great acidity and slightly reminiscent of a Sauvignon Blanc.

Enjoy with:

Appetizers, salads, fish, noodles, Asian food and lighter meat dishes.

Certification:

Austria Bio Garantie



International Women's Wine Competition GOLD Medal

Vintage: 2016



Wine Enthusiast Magazine 90 pts - BEST BUY ENTHUSIAST Vintage: 2015



The Planet Grape Wine Review The Planet Grape Wine Review RATED: 90 points

Vintage: 2014

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Wine Enthusiast Magazine 87 pts - BioKult Grüner Veltliner ENTHUSIAST Vintage: 2014

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