

Product code: 3994

## FUNKSTILLE GRÜNER VELTLINER, NIEDERÖSTERREICH, AUSTRIA, 2019



### Technical Details

**Varieties:**

Grüner Veltliner 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

No oak treatment

### Producer Profile

We all need a little 'Funkstille' (radio silence) in our life now and again.

Kick back and take a moment to enjoy the silence with a glass of Grüner Veltliner. With its subtle exotic hints, ripe pear and fresh citrus flavours, it's a dry wine with complex flavours. The palate is rich with flavours of melon and grapefruit with a refreshing, zippy finish. Grüner Veltliner is joined by a bright, juicy, joyful red produced from 100% Zweigelt. Abundant red cherry, plum and vibrant berry fruits combine in this joyful, bright and incredibly juicy red; medium-bodied with beautifully ripe and light tannins and touch of spice on the finish.

### Viticulture

Sustainably certified by agroVet, they also produce their own fertiliser. They produce their own seeds to sow cover crops in the vineyards and use straw from the fields in the young vineyards to protect the vines from dry stress. The grapes are harvested carefully, early in the morning by hand and machine from 15 year + old trellis grown vines in Weinviertel within the Niederösterreich region which are sited on loess, clay, granite mix soils and where the climate is cool continental. Vineyards are sited at approximately 230 to 300m ASL and are mostly orientated South, South East and South West, on terraces with an incline of between 10 and 40 degrees.

### Winemaking

The winery is energy neutral, producing energy from their Biogas plant and a Photovoltaic system which produces more energy than is required. The grapes are pressed and the must is fermented in stainless steel tank with selected yeasts for 15 to 25 days at controlled temperatures which get warmer the nearer they get to the end of fermentation. There is no malolactic fermentation but the wine benefits from 8 weeks of lees contact. Gentle fining and cold stabilisation.

### Tasting Note

Subtle exotic hints, ripe pear and fresh citrus flavours, it's a dry wine with complex flavours. The palate is rich with flavours of melon and grapefruit with a refreshing, zippy finish.

### Food Matching

Chicken or turkey, grilled fish and salads.