



2022 Ried STEIN 1ÖW Engabrunn Grüner Veltliner



The Stein vineyard constitutes in several aspects an exception. It is the only one situated in the Kamptal and although the bedrock mostly consists of loess there are also other geological formations which influence the wine. Gravel was deposited thousands of years ago by a side arm of the Danube which shapes the character of the wine as do sediments from a long gone primordial sea, and — unusual for the region — some Gfoehler Gneiss. The climate is generally a little bit fresher which gives the wine a lean structure. Additionally the vines benefit from humus rich soil and biodynamic cultivation.

100% organic and 100% handpicked grapes. 100% basket press

Variety:	Grüner Veltliner
Origin:	Engabrunner Stein 1ÖW Kamptal DAC
Soil:	Loess Soil, Gneiss
Age of the vines:	Up to 47 years
Pressing:	Basket Press
Fermentation:	spontaneous
Vinification:	Big Wooden Barrel
Bottling:	April 2023
Alcohol:	13 %
Residual Sugar:	1,9 g/l
Acid:	5,7 g/l
Drinking Temperature:	12° - 14° C
Maturity:	Up to 20 years and more!