

SCHOEDL LOIDESTHAL



Grüner Veltliner Blumenthal

Weinviertel

Austrian Quality wine, Weinviertel, Loidesthal, dry

Wine description

The grapes for this wine are grown in the small romantic winegrower village Blumenthal. On the hills, which lead into the valley, the vineyards grow on deep, fertile loess soils with perfect solar radiation. This guarantees perfect ripe Grüner Veltliner grapes, which we harvest late in autumn to get a powerful typical Loess Veltliner.

In this wine you can taste a hint of exotic nuances compared with the Austrian spiciness and freshness. On the palate you find a creamy texture, apple and pears aromas and on the finish the powerful loess minerality.

Vinification

The ripe and healthy grapes were harvested in the middle of October. After destemming the berries they had skin contact for a few hours to extract flavor from the skins. After gentle pressing, the juice went through fermentation in stainless steel tank with natural yeast at a temperature with 18°C. After fine lees contact the wine went to bottle in middle of January.

Food pairing

Austrian & Asian kitchen, roast and deep fried dishes

<i>Varieties</i>	Grüner Veltliner
<i>Block(s)</i>	Blumenthal
<i>Soil</i>	Loess, sandstone
<i>Crop</i>	5500 kg/ha
<i>Alcohol</i>	12.8% vol.
<i>Sugar</i>	2 g/l
<i>Acid</i>	5.6 g/l
<i>Drink</i>	2018-2022

