

# SCHOEDL LOIDESTHAL



## Grüner Veltliner Löss&Lehm

WeinviertelDAC

Austrian Quality wine, Weinviertel, Loidesthal, dry

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### Wine description

Deep Löss soils and chalky clay soil are the base for this Grüner Veltliner. On the slopes and the plateaus our slightly hills we achieve perfect balance between ripeness and acidity for this tight, spicy and fresh Grüner Veltliner from the Weinviertel.

In the nose white pepper, apple and pear aromas. On the palate you get spicy notes of spiciness and a refreshing acidity. Wine with depth and elegance. Weinviertler Veltliner as it should be.

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### 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 March.

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### Food pairing

Typical Austrian kitchen, roast and deep fried dishes.

<i>Varieties</i>	<i>Grüner Veltliner</i>
<i>Block(s)</i>	<i>around Loidesthal</i>
<i>Soil</i>	<i>Löss, chalky clay</i>
<i>Crop</i>	<i>5500 kg/ha</i>
<i>Alcohol</i>	<i>12.5% vol.</i>
<i>Sugar</i>	<i>1 g/l</i>
<i>Acid</i>	<i>5.6 g/l</i>
<i>Drink</i>	<i>2018-2020</i>

