

Richard Walzer 2018 Grüner Veltliner Wolfsgraben

WineWise Code	ARW-GVW18
Country	Austria
Region	Lower Austria
Subregion	Kremstal
Color	White
Alcohol by Volume	12.6
Acidity	5.6
Residual Sugar	1.2
Closure	Screw-top
Annual cases produced	1100
Varieties	100 % Grüner Veltliner
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Aging duration (months)	5 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Wolfsgraben
Soil Type(s)	Loess
Elevation (meters)	270-300
Vineyard Aspect	Southwest
Vine age (years)	3-45
Vine Yields hl/ha	50
Farming practices	Conventional
Grape Picking	Hand-harvested

About the wine:

This wine accounts for half of Richard's production and will seem familiar to those who cut their teeth on Nigl's Freiheit. Slender and piquant, with lovely ripe acidity, it is a juicy, mouth-watering and sheerly delicious Grüner Veltliner with real Kremstal cut and a classic creamy loess expression of Veltliner. Allocated to us despite being the entry-level wine! The admixture in 2018 of some old vines juice gives this wine special heft.



WineWise Notes on Walzer:

In line with the theme so far, Richard presides over a miniscule estate with his partner Petra, producing 20 – 25,000 bottles a year from vineyards within 700 meters of his winery. His soils are 80% loess and 20% conglomerate and his vineyard practices would all be classified as sustainable. He also prefers whole-cluster fermentation. The wines are generous in flavour but polished, and he does not shrink from bucking trends in matters of dryness when the grapes tell him to do so!

