

# Am Berg 2018 Gruner Veltliner Mittelberg DAC

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|-------------------------|--------------------------|
| WineWise Code           | AAB-GVM18                |
| Country                 | Austria                  |
| Region                  | Mittelberg               |
| Subregion               | Kamptal                  |
| Color                   | White                    |
| Case Size               | 12x750                   |
| ABV                     | 12                       |
| Acidity                 | 5.6                      |
| Residual Sugar          | 1.2                      |
| Closure                 | Screw-top                |
| Annual Cases Produced   | 1,250                    |
| Varieties               | 100 % Grüner Veltliner   |
| Maceration Notes        | 12 hours at 12 degrees C |
| Pumpover / Punchdown    | None                     |
| Destemming              | Complete                 |
| Fermentation Vessel     | Stainless Steel          |
| Fermentation Duration   | 7 days                   |
| Aging Method            | Stainless Steel 100%     |
| Aging Duration (months) | 6 months                 |
| Filtered                | Yes                      |
| Fining Agents           | Bentonite                |
| Yeast                   | Spontaneous              |
| Lees Contact / Stirring | 6 months                 |
| Malolactic              | No                       |
| Added Sulfur            | Yes, 90 mg/L             |
| Soil Type               | Loess, Loam, Granite     |
| Elevation (meters)      | 380                      |
| Vineyard Aspect         | Southeast                |
| Vine Age (years)        | 30                       |
| Vine Yields (hl/ha)     | 45                       |
| Farming Practices       | Sustainable              |
| Grape Picking           | Hand-harvested           |

## Notes from the producer:

Mittelberg is the most northwestern village in the Kamptal. It is bordered on the west side by the Spießberggraben and the Sirnitzbach and on the east side by the Loibach. The vineyards are situated on a plateau high above Langenlois at an altitude of 300 to 450 metres above sea level, the orientation ranges from east to south to west. The landscape is interspersed with gentle hills (so-called "Riedeln").

The Gruber family likes to keep things simple so they have a small (and friendly!) team. A small team means everyone can be fully involved in the winemaking from start to finish. It's just Michael, Ludwig junior, mother Melitta, father Ludwig and the unique grandmother. It also means Michael, the winemaker, can spend his whole time in the winery and vineyards making wine rather than managing a large team of people. Great winery facilities allow them to pick their grapes when they think they are ripe. The family members go through our vineyards together and taste the grapes before they start to pick all the grapes by hand. Family means they have the benefit of generations of experience through the ups and downs of vine-growing.



## WineWise Notes:

Ludwig follows the Burgundian hierarchy of region, village and cru. So what you have here is a calling card for the virtues of the "home town". While the nose is unmistakably that of GV, there is a quality to these wines that evokes smoky tea, like Lapsang Souchong. Simultaneously snappy and mouth-filling, this wine delivers in spades.

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. Yet there is quite a different atmosphere in this quiet village. Our new discovery belongs to the Gruber family (one of many so named here) which has been cultivating vines and other crops for many generations. The current one consists of two brothers: Ludwig, a fast-talking, disarmingly open and hugely enterprising dynamo, who controls the cellar and commerce; Michael, the quieter one, is in charge of the vineyards. We were struck by the sheer brio and purity of the wines, many of which hail from vineyards familiar to us from the big guns of Langenlois. The estate stretches to 13 hectares, distributed between ten sites, with three distinct soil types (Urgestein, loess and loam). The price-quality relationship is exceptional, and we think we have discovered a star.

