

Richard Walzer 2018 Grüner Veltliner Alte Reben

WineWise Code	ARW-GVAR18
Country	Austria
Region	Lower Austria
Subregion	Kremstal
Color	White
Alcohol by Volume	13.6
Acidity	5.5
Residual Sugar	1.1
Closure	Screw-top
Annual cases produced	230
Varieties	100 % Grüner Veltliner
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Wolfsgraben Alte Reben
Soil Type(s)	Loess, Gravel
Elevation (meters)	250-320
Vineyard Aspect	Southwest
Vine age (years)	40-50
Vine Yields hl/ha	35
Farming practices	Conventional
Grape Picking	Hand-harvested

About the wine:

We were unable to resist the intensity and gloss of this vintage. Quintessential loess-grown Grüner Veltliner at a bargain price.



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!

