



SPEKTAKEL 2021

Grapes: mainly Grüner Veltliner, a bit Muskateller

Wine Region: Carnuntum

Vineyards: Grüner Veltliner from different sites in Göttlesbrunn. 20 years.

Soil: Grüner Veltliner from sandy loess soils of Carnuntum valley represents their origin as its best.

Vinification:

- 15 days skin contact on the berries
- 100% spontaneously fermentation in open vats
- Not too much extraction, just turning the juice with my feet
- 7 month in stainless steel on the full lease
- No fining, filtration
- 15g/l sulfur

Date of harvest: handpicked grapes beginning of September

Philosophy in the vineyards: organic farming, dry farming (here in Carnuntum irrigation is not possible)

Alcohol: 12,5 % Alc

Acidity: 4,9 g/l

Residual sugar: 0,7 g/l

Tasting notes: Reminds me on various aromas: wet stone, spicy apple, dried apricot, different herbs. A wine what's not so easy in the beginning – it takes also a little bit time in the glass – But it gets so excited when the wine opens up!

Cases: 6 x 0,75l