

THE SOURCE

2017 Grüner Veltliner, Pankraz

Varietal(s)	Grüner Veltliner
Region	
Short Summary	
Terroir	The Weinviertel is many things to Austrian wine country: its northernmost region, highest volume production, perhaps its most extreme climate with freezing winters and cold summer nights with sometimes scorching and dry summer days, the lowest precipitation and soil types/structures that can change from meter to meter with a range of loess, sand, gravels, primary rock, limestone marls, radiolite chert, conglomerates and more—all depositions from former times by seas that came and went followed by the Danube River (called Urdonau then) which once flowed through. The Groiss vineyards are located in the western end of the Weinviertel, principally in Fahndorf and Breitenwaida, on hilly countryside where the climate is on the extreme side of high to low temperatures with very suitable well-drained but deep alluvial soils and little to no bedrock.
Cellar Notes	Once the grapes are received a pre-fermentation maceration of the grapes is made and the amount of time based on their health and what the year brought (cold vintages longer, warm vintages less) and usually spans about 6-18 hours. Sulfites are added as late as possible and never in the grape must; this allows some of the more unstable phenols to oxidize there and not later in the wine which helps the wine's resistance to oxidation later. Some sulfite additions won't be made for longer than 3 months and is based on how turbid the wine remains; the more turbidity the less need for sulfite protection so once the wine begins to fall clear she will add it. Grapes are 70% destemmed before press and a natural fermentation is made with 20% uncrushed whole clusters in used 500l barrels; max temperature 22-25C. Malolactic happens (less than 10%) but not desired.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Organic conversion began in 2016
Alcohol %	13 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High