## **BAUER·PÖLTL**

## Weinhof

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## Natur Grün 2018

Variety Grüner Veltliner

Cultivation BIOwein AT-BIO-402, L21803

Origin Mittelburgenland, Horitschon

Soil Loamy brown soil - rich in iron

Harvest September 2018

Maturation 80% fermentation in the vat on the mash for 12 days;

20% fermentation in steel tanks for 12 days;

Storage on the fine lees until bottling;

No additive was ever added to the wine; If sulfur

is present, it originates from spontaneous fermentation.

Bottled 14.05.2019

Taste This wine does not live from its fruitiness, it creates

its tension and drinking pleasure on the palate.

Values 12,5 % vol alcohol

1,1 g/l residual sugar

Best After a few years of storage, the wine will improve in quality. Enjoy chilled.

Natur Grün can be used in many ways as a food companion.

Comment This unusual, cloudy wine is the counterpart to the many fruity Grüner Veltliners

that are saturating the market. The aging on the mash gives it depth, especially on the palate. This is accompanied by a variety of different, perhaps new aroma components. In addition, the wine has a strong, robust middle structure with

good length.

