

# Richard Walzer 2017 Grüner Veltliner Gebling

WineWise Code	ARW-GVG17
Country	Austria
Region	Kremstal
Color/Style	White
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Vessel	Stainless Steel
Aging Duration (months)	6 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	No
Added Sulfur	Yes
Varieties	100 % Grüner Veltliner
Residual Sugar	2.3
ABV	14
Acidity	5
Closure	Screw-top
Annual Production	250
Primary Vineyard Name	Gebling
Soil Types	Gravel, Loess
Elevation (meters)	270-300
Vine Age	40
Yields (hl/ha)	30
Farming Practices	Conventional
Harvest Method	Hand-harvested
Other Vineyard Details	South

## WineWise Notes:

Before Kapuzinerberg, this was Richard's top wine, ratcheting up the loess expression to the n'th degree. The harvest in 2017 ended on October 25, and the resultant power and concentration are manifest in a rich but unexaggerated palate evocative of yellow fruits like mirabelle. Boasting a whisper of sweetness that merely heightens the gorgeous fruit flavours. Exceptional value for the high quality echelon.



## WineWise Notes on Producer:

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!

