Richard Walzer 2017 Grüner Veltliner Gebling

CountryAustriaRegionKremstalColor/StyleWhiteDestemmingWhole ClusterFermentation VesselStainless SteelAging VesselG monthsAging Duration (months)G monthsFiltered?YesFramentation VesselCulturedYeast ProtocolCulturedMalolactic ConversionNoAdded SulfurYesVarieties100% Grüner VeltlinerResidual Sugar3.3Addud YesScauceAnnual ProductionScow-topSoil TypesGravel, LoessSoil TypesJoVine AgeJoYinels (hl/ha)JoFarming PracticesConventionalKinels MethodSouth	WineWise Code	ARW-GVG17
Color/StyleWhiteColor/StyleWhole ClusterDestemmingWhole ClusterFermentation VesselStainless SteelAging VesselStainless SteelAging Duration (months)6 monthsFiltered?YesFining AgentsBentoniteYeast ProtocolCulturedMalolactic ConversionNoAdded SulfurYesVarieties100 % Grüner VeltlinerResidual Sugar2.3ABV14Acidity5ClosureScrew-topAnnual ProductionSclelungSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)JonFarming PracticesConventionalHarvest MethodHand-harvested	Country	Austria
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Fermentation VesselStainless SteelAging VesselStainless SteelAging Duration (months)6 monthsFiltered?YesFining AgentsBentoniteYeast ProtocolCulturedMalolactic ConversionNoAdded SulfurYesVarieties100 % Grüner VeltlinerResidual Sugar2.3ABV14Acidity5ClosureScrew-topAnnual ProductionGeblingSoil TypesGravel, LoessElevation (meters)20Vine Age40Yields (hl/ha)30Farming PracticesHand-harvested	Color/Style	White
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Aging Duration (months)6 monthsFiltered?YesFining AgentsBentoniteYeast ProtocolCulturedMalolactic ConversionNoAdded SulfurYesVarieties100% Grüner VeltlinerResidual Sugar2.3ABV14AcidityScrew-topAnnual ProductionSchewitopSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesKonventionalHarvest MethodHand-harvested	Fermentation Vessel	Stainless Steel
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Malolactic ConversionNoAdded SulfurYesVarieties100 % Grüner VeltlinerResidual Sugar2.3ABV14Acidity5ClosureScrew-topAnnual Production250Primary Vineyard NameGeblingSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Fining Agents	Bentonite
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Residual Sugar2.3ABV14Acidity5ClosureScrew-topAnnual Production250Primary Vineyard NameGeblingSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Added Sulfur	Yes
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ClosureScrew-topAnnual Production250Primary Vineyard NameGeblingSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	ABV	14
Annual Production250Primary Vineyard NameGeblingSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Acidity	5
Primary Vineyard NameGeblingSoil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Closure	Screw-top
Soil TypesGravel, LoessElevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Annual Production	250
Elevation (meters)270-300Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Primary Vineyard Name	Gebling
Vine Age40Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Soil Types	Gravel, Loess
Yields (hl/ha)30Farming PracticesConventionalHarvest MethodHand-harvested	Elevation (meters)	270-300
Farming PracticesConventionalHarvest MethodHand-harvested	Vine Age	40
Harvest Method Hand-harvested	Yields (hl/ha)	30
	Farming Practices	Conventional
Other Vineyard Details South	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!

