

Am Berg 2023 Gruner Veltliner Landwein

WineWise Code	AAB-GVL23
Country	Austria
Region	Kamptal
Color/Style	White
Destemming	Complete
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Maceration: 4 hours at 12 degrees C Fermentation duration: 6 days
Aging Vessel	Stainless Steel
Aging Duration (months)	6 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	No
Additional Maturation Details:	Lees contact: 3 months
Added Sulfur	Yes, 48 mg/L
Varieties	Grüner Veltliner
Residual Sugar	3
ABV	12.3
Acidity	5.6
pH	3.45
Closure	Screw-top
Annual Production	100 cases
Certified Vegan	No
Soil Types	Loess, Loam, Granite
Elevation (meters)	360
Vine Age	15
Yields (hl/ha)	50
Farming Practices	Sustainable
Harvest Method	Hand-harvested
Harvest method	Manual harvest

WineWise Notes on Producer:

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. Yet there is quite a different atmosphere in this quiet village. Our new discovery belongs to the Gruber family (one of many so named here) which has been cultivating vines and other crops for many generations. The current one is represented by Michael, a reflective but ambitious man. The estate is in its tenth year of organic conversion. We were struck by the sheer brio and purity of the wines, many of which hail from vineyards familiar to us from the big guns of Langenlois. The estate stretches to 13 hectares, distributed between ten sites, with three distinct soil types (Urgestein, loess and loam). The price-quality relationship is exceptional, and we think we have a star here. They are one vintage away from organic certification!

Producer Notes:

The grapes thrive on the best loess, loam and weathered soils ("Urgestein"), the so-called primary rock soils. These have developed over thousands of years. Grown on the best soils around the villages Mittelberg and Langenlois, the wine reflects the Kamptaler spice, coolness and minerality. A traditional Grüner Veltliner, down-to-earth but with precision and drinking pleasure.



WineWise Notes:

We confess to mixed feelings about the subversive quality of the Austrian GV Liter phenomenon. Is it really fair to all the other good light dry whites of the world that these people can put such absurdly tasty and characterful wines into such large bottles at such a ridiculously low price? Probably not, but let's not look a gift horse in the mouth. Here is as good an example of the genre as you can hope to meet, with an improbable mineral charge to include among its many assets. The great majority of the fruit in this bottling is estate-grown.

