

Richard Walzer 2018 Grüner Veltliner Gebling

WineWise Code	ARW-GVG18
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	1.6
ABV	14.1
Acidity	5.4
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. 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!

