



## GRÜNER VELTLINER RIED STANGL 2018

**Jahrgang:** 2018  
**Weinsorte:** Grüner Veltliner  
Kamptal DAC  
Austria

**Type:** dry

**Grapes:** 100% Grüner Veltliner from the Ried Stangl, single vineyard, harvested and selected by hand

**Site and Soil:**

The ,Stangl's south-facing slope is a continuation of the ,Wechselberg' mountain. As a result of the weathering of granite and gneiss, decalcification of loess and glacial deposits, Stangl's soil is composed largely of loess, clay gravel, sand and lime-free clay in different varieties. The soil is coloured yellow-brown by iron compounds. These elements were transported by ice, water and wind deep into the Kamp Valley million years ago.

**Vinification:**

fermented and stored exclusively in steel tanks prior to being filled in bottles

**Aroma:**

a very classical type of Grüner Veltliner with aromas of fine peppers, fresh and spicy, youthful, peppery aroma

**Alcohol:** 12.9%vol.

**Residual Sugar:** 2.8 g/l

**Acidity:** 4.7 g/l

**Drinking temperature:** 8°

**Storage Capacity:** 2022

**Bottle Size:** 750 ml

**Closure:** Screw Cap

Grüner Veltliner Ried Stangl is a classical type of our Grüner Veltliners. A classic, crisp and fine fruity Grüner Veltliner with a good pinch of pepper, incredibly versatile.

**Grapes selected and picked by hands**