



360 °C PROJEKTBOX GRÜNER VELTLINER 2022

Kategorie	project wine
Rebsorte	Grüner Veltliner
Jahrgang	2022
Geschmack	dry
Qualitätsstufe	Landwein
Alkoholgehalt	11,5 % Vol.
Farbe	white
Restsüße	1,0 g/L
Säuregehalt	6,7 g/L

We have started a new exciting project with the 360° project box with the Grüner Veltliner grape variety. As last year, we used six different vessels for vinification under uniform conditions: Stainless steel, ceramic amphora, concrete, clay amphora, granite barrel and oak barrel. The grapes were sourced from the Herrschaftsbreite vineyard in Großhöflein, an almost 40-year-old vineyard on the Leithaberg.

After 12 hours of maceration, the grapes were pressed and then filled into the various containers for spontaneous fermentation. The wines then lay on the lees for 5 months and underwent malolactic fermentation.

In March of this year, the wines were bottled and now we can proudly present the result - 360° Grüner Veltliner 2022!