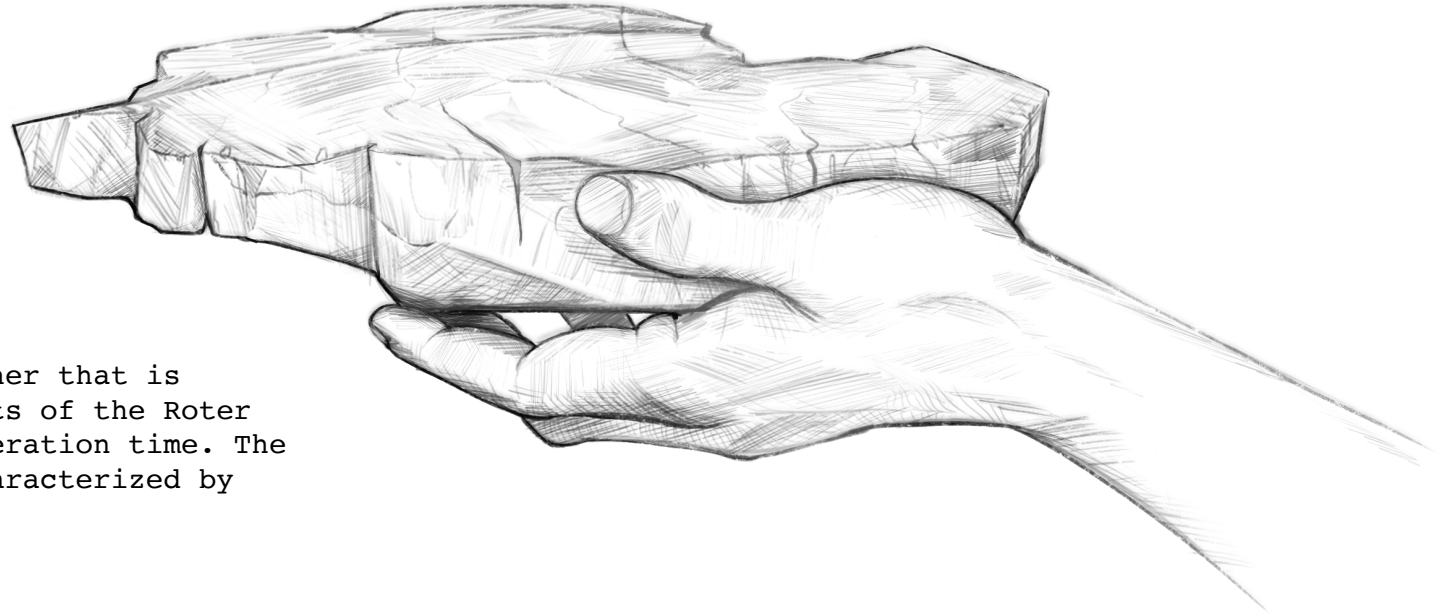


# Gondwana

48.474811, 15.922449

2021



The Gondwana is a Roter Veltliner that is intended to emphasize new facets of the Roter Veltliner through a longer maceration time. The grapes grew on soil that is characterized by loess and gravel.

Harvest - 12 October

Alcohol - 13.00

residual sugar - 2.20

acidity - 7.20

Bottles - 951

The grapes for this Roter Veltliner were harvested and destemmed by hand on October 12th. The grapes spent twelve hours in their own juice before being pressed. The spontaneous fermentation then took place in a concrete egg. Only after 259 days the wine was removed from the whole yeast and returned into the egg.

Due to the very long storage on the yeast, this Roter Veltliner got its unique salty character and guarantees its complex aroma over several years.