

Austria, Wagram | 2022

DIWALD GRÜNER VELTLINER VOM LÖSS

DIWALD

Biologischer Weinbau seit 1980

"Austrian national wine"

Story Here Grüner Veltliner from pure, from unmodified loess soil. It comes from Diwald's best loess vineyards Goldberg, Gsang, Diebsnest and Hinter der Au. Ripe, spicy and creamy texture, but the wine is light on its feet. This is typical of Löss and Grüner Veltliner. The grapes are picked by hand, usually in early October and are allowed to use natural yeasts in steel tanks. Selected vineyards are of key importance, that the final wine becomes spicy, a lively and quite full-bodied white wine, that tastes just like its place of growth. Suits vegans.

Producer Bioweingut Diwald stands as a pioneer of organic wines in Austria. They were among the first, if not the very first, organic vineyard in Austria. The roots of the estate lie in the Wagram region. Hans and Paula Diwald took over the estate in 1972, and by 1980, they began the conversion to organic farming. Today, organic viticulture continues into the second generation under the leadership of Martin Diwald. The estate covers approximately 20 hectares of vineyards. All grapes are handpicked, and winemaking involves minimal intervention. Wines ferment spontaneously. Diwald uses only sulfur for disinfection and stabilization, as well as bentonite for clarifying white wines. That's it. They aim to craft wines that are elegant, vibrant, and each possessing a distinct character that speaks for itself. Bioweingut Diwald is a member of the Traditionsweingüter association. Only a few other producers from the Wagram region are members of this esteemed community. Similar to Germany's VDP (Verband Deutscher Prädikatsweingüter), Traditionsweingüter provides classifications based on vineyard sites. In some of Diwald's single vineyard wines, you may see the 'Erste Lage' designation on the label, which is Austria's own Premier Cru-level classification."

COLOR Straw yellow

AROMA You can detect grapefruit in the scent, lime, white flowers, peaches, white pepper, herbs and minerals

TASTE Dry, freshly acidic, notes of citrus fruits, creamy and spicy. An elegant, nuanced and well-balanced taste

TIPS FOR USE the Diwald Grüner Veltliner is a delicious and well-balanced excellent social wine, it tastes great with sushi, a great companion for fish and seafood, and cheeses made from sheep milk and goat milk are perfect for it.



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