

GRAFT
WINE COMPANY

GRÜNER VELTLINER GÖSING / MARTIN DIWALD / 2018 / LOWER AUSTRIA / AUSTRIA

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PRODUCER

The Diwald family farm has been a pioneer of organic viticulture in Austria since 1976. Second generation winemaker Martin makes exquisite, small-batch wines. Martin interferes as little as possible in the cellar, deploying intuition, patience, humility, and a top-notch T-shirt collection. One of the stars of Austria's new generation.



VITICULTURE + VINIFICATION

The vineyards are among the highest in the Wagram region and grow in deep loess soils. Here, we are always rewarded with healthy and gloriously crunchy Grüner Veltliner grapes during harvest time. Grapes are hand picked from the Gösing vineyard and fermented naturally in stainless steel tanks. Natural fermentation. Yes, naturally. None.

TASTING NOTE

The Grüner Veltliner Gösing is a village wine, which means that it is categorised in the “middle” of our origin pyramid. This wine is left to mature on its lees for 10 months before being bottled prior to the following harvest. It combines all the merits of a Wagram Grüner Veltliner: ripe fruit, the spice typical of loess soils and an intensity which however never tips over to heaviness. That's exactly how we like it!

FACTS + STATS

WINEMAKER	MARTIN DIWALD
VARIETIES	100% GRÜNER VELTLINER
APPELLATION	LOWER AUSTRIA
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	1 G/L
TOTAL ACIDITY	4.5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	60 MG/L
CASE SIZE	6



