

GRAFT
WINE COMPANY

WELSCHRIESLING / ANDREAS GSELLMANN / 2018 /
BURGENLAND / AUSTRIA

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PRODUCER

For us, the measure of all things is nature. Everything in this world is natural and still nothing can be taken for granted. We put great emphasis on the findings of biodynamics, which makes it possible to treat nature with the greatest respect. The methodology: support instead of exploitation; strengthening the immune system of the plants, soils and microorganisms that make our soils fertile. Nature expresses its gratitude by providing authentic wines full of finesse. Handmade with care and quality.

VITICULTURE + VINIFICATION

The vineyard is located in Salzberg, right on the slope of the Golser Wagram. The soil is sandy, with some loam and lime stone scattered throughout. This wine is pressed straight into used 500-litre oak barrels. Fermentation occurs in these barrels with 100% native fermentation and no temperature control. This is very hands-off winemaking. This wine is also allowed to go through 100% native malolactic fermentation. As these are neutral barrels, there is no oak influence on this wine, maintaining freshness and fruit purity.

TASTING NOTE

A crisp and fruity wine, perfect for the summer. This wine is lively, with bright apple and hints of pepper. A fresh palate and a very juicy aftertaste.

FACTS + STATS

WINEMAKER	ANDREAS GSELLMANN
VARIETIES	100% WELSCHRIESLING
APPELLATION	BURGENLAND
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12%
SUGAR	1.1 G/L
TOTAL ACIDITY	5.0 G/L
BIODYNAMIC	YES
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	50 MG/L

GSELLMANN

ANDREAS



