

GRAFT
WINE COMPANY

GRÜNER VELTLINER BRUT / MARTIN DIWALD / NV / -
NON-REGIONAL / AUSTRIA

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PRODUCER

The Diwald family farm has been a pioneer of organic viticulture in Austria since 1980. 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

Our Sekt sparkling wine is produced from Grüner Veltliner grapes grown in loess soils, of course, in cooler sites. Compared to other sparkling wines, the base wine for the Sekt comes from fruit which is harvested relatively late, at the beginning of October when the grapes already possess a lot of flavour of their own. After the grapes are whole-bunch pressed, the juice ferments spontaneously in stainless steel tanks. Then, in line with the traditional bottle fermentation method, the Sekt ripens for 18 months on the lees, with a dosage of around 5g of sugar per litre. Natural yeast used for first fermentation, inoculated for second fermentation. Full, natural malolactic fermentation was done on first fermentation.

TASTING NOTE

The wine is a refreshing and at the same time full-bodied sparkling wine that boasts a lot of fruity charm and, thanks to its "vinous" quality, makes for a brilliant food partner.

FACTS + STATS

WINEMAKER	MARTIN DIWALD
VARIETIES	GRÜNER VELTLINER
APPELLATION	- NON-REGIONAL
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	5 G/L
TOTAL ACIDITY	5.5 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

