

Richard Walzer 2020 Grüner Veltliner

Ried Kapuzinerberg

WineWise Code	ARW-GVK20
Country	Austria
Region	Kremstal
Color/Style	White
Farming Practices	Conventional
Varieties	100% Grüner Veltliner
ABV	14
Residual Sugar	2.6
Acidity	5.7
Closure	Screw-top
Case Size	6x750
Pricing	NET
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel
Aging Duration (months)	7 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Ried Kremser Kapuzinerberg
Soil Type	Gravel, Loess
Elevation (meters)	260-310
Vineyard Aspect	Southeast
Vine Age	5
Yields (hl/ha)	30
Picking	Hand-harvested
Annual Production	1000 bottles

Notes from the producer:

Estate without history, founded 2003, 2013 built a new winery, son of a vintner's family, left family winery due to generation conflict.

Born 1980, graduate of the School of Viticulture Krems, internships in different companies, until 2014 he was working in another winery too (employee)



WineWise Notes:

Richard planted this parcel only in 2016, so the mind boggles at what it might in future produce, given the already-astounding quality of this wine. Powerful without being heavy, it exhibits all the familiar panoply of flavours that aficionados crave in their Grüner Veltliners, rendered with a craftsman's precision and style.

In line with the theme so far, Richard presides over a miniscule estate with his partner Petra, producing 20 – 25,000 bottles a year from vineyards within 700 meters of his winery. His soils are 80% loess and 20% conglomerate and his vineyard practices would all be classified as sustainable. He also prefers whole-cluster fermentation. The wines are generous in flavour but polished, and he does not shrink from bucking trends in matters of dryness when the grapes tell him to do so!

