

Richard Walzer 2021 Grüner Veltliner Wolfsgraben

WineWise Code	ARW-GVW21
Country	Austria
Region	Kremstal
Color/Style	White
Farming Practices	Conventional
Varieties	100 % Grüner Veltliner
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel 100%
Aging Duration (months)	5 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Wolfsgraben
Soil Type	Loess
Elevation (meters)	270-300
Vineyard Aspect	Southwest
Vine Age	45
Yields (hl/ha)	50
Picking	Hand-harvested
Annual Production	1100

WineWise Notes on the Wine:

This wine accounts for half of Richard's production and will seem familiar to those who cut their teeth on Nigl's Freiheit. Slender and piquant, with lovely ripe acidity, it is a juicy, mouth-watering and sheerly delicious Grüner Veltliner with real Kremstal cut and a classic creamy loess expression of Veltliner. Allocated to us despite being the entry-level wine!



WineWise Notes on the Producer:

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!