

# Am Berg 2021 Gruner Veltliner Landwein Liters

WineWise Code	AAB-GVL21L
Country	Austria
Region	Mittelberg
Subregion	Kamtal
Color	White
Case Size	12x1000
ABV	12.2
Acidity	6.3
Residual Sugar	2
Closure	Screw-top
Annual Cases Produced	2,500
Varieties	100 % Grüner Veltliner
Maceration Notes	4 hours at 12 degrees C
Pumpover / Punchdown	none
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	Six days
Aging Method	Stainless Steel 100%
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact / Stirring	3 months
Malolactic	No
Added Sulfur	Yes, 90 mg/L
Soil Type	Loess, Loam, Granite
Elevation (meters)	360
Vine Age (years)	15
Vine Yields (hl/ha)	50
Farming Practices	Sustainable
Grape Picking	Hand-harvested

## Notes from the producer:

The grapes thrive on the best loess, loam and weathered soils ("Urgestein"), the so-called primary rock soils. These have developed over thousands of years. Grown on the best soils around the villages Mittelberg and Langenlois, the wine reflects the Kamptaler spice, coolness and minerality. A traditional Grüner Veltliner, down-to-earth but with precision and drinking pleasure.

The Gruber family likes to keep things simple so they have a small (and friendly!) team. A small team means everyone can be fully involved in the winemaking from start to finish. It's just Michael, Ludwig junior, mother Melitta, father Ludwig and the unique grandmother. It also means Michael, the winemaker, can spend his whole time in the winery and vineyards making wine rather than managing a large team of people. Great winery facilities allow them to pick their grapes when they think they are ripe. The family members go through our vineyards together and taste the grapes before they start to pick all the grapes by hand. Family means they have the benefit of generations of experience through the ups and downs of vine-growing.



## WineWise Notes:

We confess to mixed feelings about the subversive quality of the Austrian GV Liter phenomenon. Is it really fair to all the other good light dry whites of the world that these people can put such absurdly tasty and characterful wines into such large bottles at such a ridiculously low price? Probably not, but let's not look a gift horse in the mouth. Here is as good an example of the genre as you can hope to meet, with an improbable mineral charge to include among its many assets. The great majority of the fruit in this bottling is estate-grown.

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. Yet there is quite a different atmosphere in this quiet village. Our new discovery belongs to the Gruber family (one of many so named here) which has been cultivating vines and other crops for many generations. The current one is represented by Michael, a reflective but ambitious man. The estate is in its tenth year of organic conversion. We were struck by the sheer brio and purity of the wines, many of which hail from vineyards familiar to us from the big guns of Langenlois. The estate stretches to 13 hectares, distributed between ten sites, with three distinct soil types (Urgestein, loess and loam). The price-quality relationship is exceptional, and we think we have a star here. They are one vintage away from organic certification!