

TOPF

Grüner Veltliner

Rosengartl M



- Maximilian Topf -
winemaker in the 5th generation

Ried Rosengartl is the heart of the Stangl vineyards. Maximilian is responsible for the vinification of this authentic Grüner Veltliner. With the use of new french oak and a long maturation on the fine yeast, this wine shows itself as a worthy successor for the Grüner Veltliner Hans Topf.

name	Grüner Veltliner Ried Rosengartl M
grape variety	Grüner Veltliner
vintage	2017
country of origin	Austria
wine growing region	Niederösterreich
site	Rosengartl
soil	gravel & loess
vine age	planted in 1990
plantation density	about 4.500 vines/ha
time of harvest	october 2017
vinification	15% fermented with grapes
maturation	24 month in new 600 lt. barrels
must weight	20.5 °KMW
alcohol in % vol	14
acidity in g/l	4.7
residual sugar in g/l	1.0
drinking temperature	14 °C

About the vineyard: Ried Rosengartl is situated in the heart of Strass. On the left side one can find the mighty Wechselberg with its stony Gneis soils while on the right side the Stangl stands for its gravel-less soils. The southern exposed slope of the Rosengartl creates perfect conditions for great wines.

