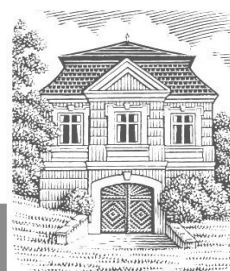


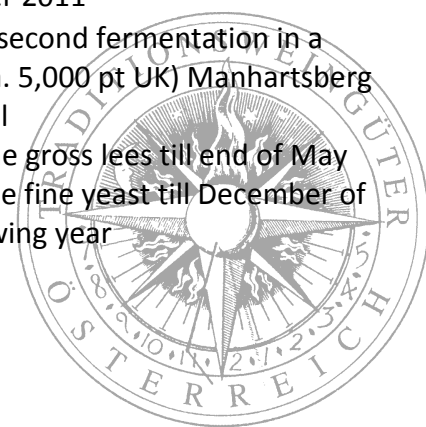
# Grüner Veltliner Hans Topf



All Veltliners are the same? Far from it. This one boasts a few extras. Thanks to our vinification with barrels this Veltliner is more multi-faceted and powerful than ordinary ones.



Name	Grüner Veltliner Hans Topf
Grape variety	Grüner Veltliner
Vintage	2011
Quality category	Qualitätswein
Country of origin	Austria
Wine growing region	Lower Austria
Winegrowing area	Kamptal valley
Vineyard	Hasel
Soil	Deep loess soil
Age of vines	Planted in 1958
Plantation density	3,500 vines/hectare (2.47 acres)
Time of harvest	November 2011
Vinification	First and second fermentation in a 2,500l (ca. 5,000 pt UK) Manhartsberg oak barrel
Maturation	Left on the gross lees till end of May and on the fine yeast till December of the following year
Must weight	20° KMW
Alcohol in % vol	13.0
Acidity in g/l	4.5
Residual sugar in g/l	1.5
Drinking temperature	16 ° Celsius



Our share of Hasel vineyard is located at the very centre called Mittelhasel. The hillside faces towards the south and boasts very deep and limy loess soils that guarantee an excellent water supply for the vines. These are ideal conditions for powerful Chardonnays and Sauvignon blancs, as well as dense Veltliners and Pinot noirs. For generations people have recognised the great potential of this vineyard. An old saying found in records puts it in a nutshell: *“He who hath no Hasel hath no wife”*.

**OUR TITAN!**