Fact Sheet: Grüner Veltliner Süßes Mordthal

Vintage: 2017

Alcohol: 11,5% vol.

Acidity: 6,2 g/l

Residual sugar: 86,5 g/l

Region: Winegrowing region Wagram

<u>Winery</u>: Ecker – Eckhof A-3470 Mitterstockstall 25

Layer: Ried Mordthal

The Mordthal, once a stone-age hunter's settlement, is located in Ruppersthal at 290m above sea level. The loess soil with a high lime part is planted with Pinot Noir and Zweigelt, together with 50 year old vines of Grüner Veltliner.

Alignment: South-East

Planting year: 1962

Soil: rich Loess soil with lime and clay

Microclimate: warm to hot

Vinification: Hand-picked on December 2nd, 2017 at -10 °C, gentle whole bunch pressing,

storage in 500l wooden barrels

Tasting notes: Fruity sweet wine with beautiful acidity and long finish

Food accompaniment: Perfect with a cheese platter or sweet dessert

