



## J FACTS

Grape varieties: Grüner Veltliner, Roter Veltliner, Frühroter Veltliner, Welschriesling  
Soil: amphibolite  
ABV: 13 %vol  
Ac: 7.3 ‰  
Rs: 0.4 g/l  
Ageing potential: 2032

## Amphibolit 2019

The diversity of grape varieties for this wine has its origin in historic vineyard plots. We care for the old vines with gratitude and dedication, aware of the great treasure that has been given to us. Preserving old vineyards has always been a project close to our hearts. Facing south and south-west, the old vines grow in crystalline amphibolite in the highest part of the Käferberg situated in Langenlois. Amphibolite is a metamorphic rock that was formed by transformation under pressure and is characterised by its high mineral content.

The diversity of grape varieties in these historic parcels is like a colourful bouquet of flowers: Grüner Veltliner, Roter Veltliner, Frühroter Veltliner, Welschriesling and a few other varieties have been growing side by side here for more than 70 years. Old vines at their best, ideally adapted to the meagre soil over many decades. Dry farmed, without any irrigation, the fine vine roots find their way deep into the rock. Yields are extremely low, but the vines are very resilient due to their age and can cope perfectly with dry conditions as well as heavy rainfall.

## Vintage 2019

2019 was a vintage with almost ideal conditions. After a mild and dry winter, low temperatures in May slowed growth, while occasional rain showers provided the soil with sufficient water. After a hot June, the summer was warm but never extreme, allowing both vines and grapes to develop steadily. The grapes found their perfect balance, which is reflected in vibrant wines that are shaped by their terroir.

## Making of the wine

The small, compact grapes were harvested by hand, gently pressed as whole bunches and fermented spontaneously. After more than two years on the lees in used wooden barrels, the wine was bottled unfiltered and then allowed to mature in the bottle at the winery for several years. The release of the wine six years after the harvest is a little reminder of the time when the vines were planted. Back then, wines were often stored in the cellar for several years to allow their complexity to develop.

## Style

A wine reduced to the bare maximum. Purity, tartness, precision, elegance. The focus is not on primary or varietal aromas, but on the origin of the vines. Compact and captivating.



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