

ROCKWERK

Grüner Veltliner



ROCKWERK is a portmanteau of the words Rock and Werk. Winegrowing in Austria means working with the rocks, and in many vineyards, very little topsoil exists. Vines often grow in direct contact with the rocks below. Thus, the grower's work is indeed "rock work."

Vinification: Four hours of skin contact at cold temperatures. Spontaneous fermentation in stainless steel tanks. Aged in a combination of stainless steel, concrete and neutral oak vessels. Fined and filtered. Vegan.

Grape varieties : Grüner Veltliner

Altitude : 300m - 450m ASL

Soil : Varies, but largely comprised of loess, limestone, sand, gravel, some primary rock, and conglomerate soils.

Alcohol : 12.5%

Tasting notes :

Made by spontaneous fermentation in stainless steel tanks, revealing flavors of vineyard peach, savory herbs, and the essence of stone.



Certified Sustainable

