

Christina 'Gruner Veltliner' 2019

Producer - Christina Artner-Netzl

Provenance: Carnuntum, Austria

Farming: Organic - certified

Grape(s): 100% Gruner Veltliner

Vineyard: Grown on the top of the hillside at the edge of their vineyards in gravelly and iron rich soils kept cool by the abutting forest and the proximity to the Danube river.

Vintage: Christina describes 2019 as an excellent vintage. A dry, warm summer and an easy harvest beginning mid september.

"Not too warm, not too rainy – just nice fall days" she writes "we really enjoyed the harvest time and you can feel it in the wines!"

Fermentation/ Aging: Whole cluster pressed into steel for fermentation. Aged in steel, racked 3 months after fermentation.

Fining/ Filtration: Filtered.

Sulfur: 20 ppm at bottling in the Spring.

Misc: Christina writes "I tried to show the very typical, crisp style of Grüner Veltliner"



The Producer:

Winegrowing has been a constant presence in Christina's life from her early days as a girl helping her parents and grandparents harvest. This evolved into the fascination of a young adult and now the innovation of a rising star. "I started and studied in the very traditional and classic wine world" she writes. In 2014, 7 years after she returned to the family business, the vineyards were converted to organic farming. As 2015 loomed she felt a need to diversify.

The 'Christina' line evolved from a growing fascination with the 'natural style' and a desire to be more creative and experiment with lower sulfite applications. "There are existing two very different wine worlds for me" she writes, "I am fascinated and I love both wine worlds very much, but for me it was very difficult to show these two different wine styles under the same brand and this is why I finally decided to do a completely separate Christina line for my wines being a little bit more adventurous, a little bit more crazy."

The Vineyard:

Located in between Vienna and the Slovakian border, Carnuntum is a sweeping hill just below the Danube overlooking the Noble Valley into the Liethe Berg. The family's vines

stretch the breadth of the hill across 28 hectares with nutrient poor gravelly soils at the top and loess further down by the winery. Situated right in the heart of Carnuntum, the have planted classic Austrian varieties like St. Laurent and Gruner Veltliner alongside French grapes like Chardonnay and Merlot.

The delineation between the Netzl wines and 'Christina' wines begins with intentional picking: a creative process she finds hard to explain. Grapes are harvested with a particular destination in mind informed by instinct, education and decades of experience working her family's holdings.

The Gruner Veltliner is grown only at the top of the hill where it is kept cool by exposition and by the breezes coming off the abutting forestation. Christina describes 2019 as an excellent vintage. A dry, warm summer and an easy harvest beginning mid september. "Not too warm, not too rainy – just nice fall days" she writes "we really enjoyed the harvest time and you can feel it in the wines!"

The Winery:

Hand harvested Gruner Veltliner is whole cluster pressed into steel to ferment spontaneously. Aged on gross lees for three months and then racked once. The 2019 Gruner Veltliner nearly mirrors 2018 but the sulfite addition is slightly lower and the wine was bottled earlier resulting in a cloudier wine.

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