

Diwald Grüner Veltliner Vom Löss Wagram Austria 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022

GRAPE Grüner Veltliner

GEOGRAPHY Europe

COUNTRY Austria

LARGER REGION Weinland

SMALLER REGION

Niederösterreich

SUB REGION Wagram

Rationale

Native to and most commonly found in Austria, the country's most significant white wine variety, Grüner Veltliner (called 'Groo-vee' by many and uber-hip wine drinkers) translates to "Green Wine of Veltlin." Veltlin was an area in the lower Alps during the 1600s that is now part of Valtellina, Italy. While the grape has been around for some time, it has only been in the past decade or so that it has attracted much attention from sommeliers, epicures, and those who seek new flavors and taste experiences.

Styles can range, with some displaying aromas and flavors of white pepper, caraway, lentil, and green bean, while others are punctuated by notes of green pepper, white tea, ginger, and lime. At the table, it can be an interesting alternative to Sauvignon Blanc or Riesling.

The natural environment in the northern part of the Wagram wine-growing region displays a uniform geological and climatic profile, which presents the best possible conditions for the vinification of rich, aromatic wines. In many vineyards, the substratum of alluvial gravels and sedimentary marine deposits ("Wagram" being derived from the word "Wagenrain," roughly translating as "surfside") is covered by loess, which was blown here during the ice ages and has since played a significant role in shaping the landscape.

Located in Wagram, just to the northwest of Vienna, Paula and Hans Diwald pioneered their winery's conversion to completely organic viticulture during a time when chemicals and additives were prominent in winemaking. In 1980, the Diwalds converted their farm into a vineyard and are considered pioneers locally.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES Yes

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Tangerine *Condition: Fresh Part: Flesh*

TREE/VINE FRUIT Pear (Yellow/Brown) • Apple (Green) • Pear (Green) *Condition: Ripe, Under Ripe / Tart*

STONE FRUIT Nectarine (White) • Peach (White) • Plum (Green/Yellow) *Condition: Fresh*

FLORAL Apple Blossom • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Celery / Root

OTHER VEGETABLE Radishes • Lentils • Fennel / Anise

HERBAL Sorrel • Verbena • Chervil

OTHER SPICES Cumin • Caraway • White Pepper

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING No

OXIDATION/NUITNESS Pinenut • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact