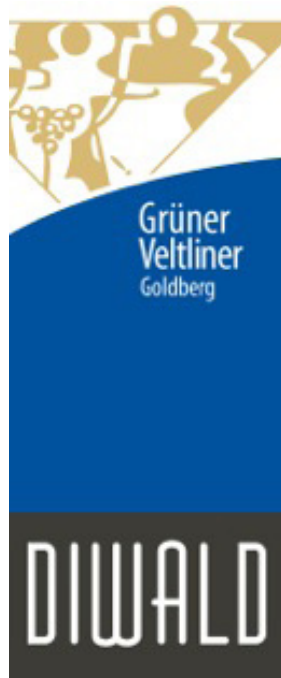


DIWALD

PROFILE

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 4 hectare farm into a vineyard. After some trial and error with chemical fertilizers, the two made the decision to farm organically in order to improve the quality of their fruit. Today Martin Diwald leads the second generation of the family's commitment to producing wine that reflects Wagram's environment, resources, and land.

Being an organic winery is central to their vision, believing that wine made this way will show authenticity and honesty. They take their status as pioneers of Austrian organic wine production seriously, believing that being pioneers also means never resting in their quest for oneness with nature.



SPECIFICATIONS

Wine: Gruner Veltliner "Goldberg"

Varietals: Gruner Veltiner

Appellation: Wagram

Location: Großriedenthal

Soil: Loamy Loess

Harvest: Manual

Agricultural Method: Certified Organic (SGS Austria), Vegan 

Vinification: Fermentation with natural yeasts in stainless steel tanks, followed by long lees contact.

Tasting Note: Generous in body, with riper tropical fruit and fig, and more intense spice. Ideal with richer fare - a veal chop would be perfect!

Alcohol: 12.9%

Residual Sugar: 1.5 g/l

Acidity: 5 g/l

“ According to Martin, the goal is to produce cheerful wines, in which the zest of the region and the philosophy of the vintner are united. ”