



## PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein  
 Winemaker: Toni Bodenstein  
 Total acreage under vine: 43  
 Estate founded: 1715  
 Winery production: 1,800 Bottles  
 Region: Wachau  
 Country: Austria

## Prager Achleiten Stockkultur Grüner Veltliner 2013

### WINE DESCRIPTION

When Franz Prager co-founded the Vinea Wachau in 1983, he had already established a reputation as one of Austria's best winemakers. The marriage of Franz's daughter, Ilse, to Dr. Toni Bodenstein in the 1990s was the catalyst for sweeping renaissance at the winery. Bodenstein, a biologist, geologist and historian, spent years studying the geology of the region and focused much of his attention on preserving genetic diversity. His "Arche Noah" project, a planting of old Grüner Veltliner and Riesling clones is the result of his work. Bodenstein's scholarly approach, passion for biodiversity, and brilliant winemaking has elevated Prager to the highest echelon of Austrian wine producers. These may well be the oldest vines in existence in the Wachau, planted in 1938. The Bodensteins acquired this vineyard and released their first wine from here in 2005. Single stalk trained, "Stockkultur", in the old style, because these terraces are uneven and would never allow for a wire trained system anyway. Maintaining and repairing these old stake trained vines is a labor of love. In this wine are the complex aromas and deep savory characteristics only found in vines decades old planted to these infertile soils.

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### TASTING NOTES

This complex Gruner Veltliner shows overt tones of dried apricot, lychee, and lemon zest over notes of peppery spice. On the palate, the wine is medium-bodied with a firm acid backbone.

### FOOD PAIRING

Pair with arancini, chicken with rosemary and thyme, or granular cheese, like aged Asiago.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Achleiten Stockkultur vineyard
Vineyard size:	1
Soil composition:	Rocky and Silty-Loam
Training method:	Bush
Elevation:	890-960 feet
Vines/acre:	5,800
Yield/acre:	1.4 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1937
Harvest time:	November
First vintage of this wine:	1999
Bottles produced of this wine:	1,800

### WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	39 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	8 months
Length of bottle aging:	2 month

### ANALYTICAL DATA

Alcohol:	13.6%
Residual sugar:	2.9 g/L
Acidity:	6.7 g/L
Dry extract:	29.3 g/L