



PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein
 Winemaker: Toni Bodenstein
 Total acreage under vine: 43
 Estate founded: 1715
 Winery production: 24,000 Bottles
 Region: Wachau
 Country: Austria

Prager Hinter der Burg 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. Hinter der Burg is an important "calling card" wine for the winery and showcases Prager's stylistic signature of aromatic complexity coupled with power and nervosity. High-density planting and long hang times ensure ripeness and power while practices such as allowing leaves to shade the fruit allow for vibrant aromatics of grasses, herbs and wildflowers. tle Weissenkirchen.

Prager's polymath grower/winemaker Toni Bodenstein brings a thoughtful curiosity and intellectual excellence to all his projects, especially his Grüner Veltliner Federspiel Hinter der Burg. The word "Federspiel" signifies a purely Wachau wine, fermented dry naturally between 11.5 % and 12.5 % alcohol. The name "Hinter der Burg", which has not been changed since the 13th century, means behind the old cas

TASTING NOTES

This is a clear brilliant lemon colored white wine with notes of peppery arugula and watercress on the nose, along with zesty lime ring, kumquats and wet slate. The palate has similar flavors of Daikon radish, kumquat, lime, white grapefruit, peppery watercress and tangy clementine. This is a high quality wine with balance of acidity and long length.

FOOD PAIRING

Pair with a grapefruit, jicama and tuna tartar salad with avocado, or with summer spring rolls of pork, mint, basil, cucumber, carrots, and spicy red pepper flakes with traditional dipping sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Hinter der Burg vineyard
Vineyard size:	11
Soil composition:	Mica-Schist
Training method:	Half-high
Elevation:	760-860 feet
Vines/acre:	2,080
Yield/acre:	2.1 tons
Exposure:	Southwestern
Year vineyard planted:	1961-1983
Harvest time:	October
First vintage of this wine:	1953
Bottles produced of this wine:	24,000

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	36 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5%
Residual sugar:	2.6 g/L
Acidity:	6.8 g/L
Dry extract:	26.1 g/L