



Weingut Diwald

Grüner Veltliner Goldberg 2014

Wagram, Austria

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Score: 91 Points

From a difficult vintage in terms of a highly selective harvest, but not in terms of wine style (there is acidity in the wines and that's what Martin Diwald is looking for) the citrus-colored 2014 Grüner Veltliner Goldberg reflects the longer lees aging (full lees, no sulfur until bottling in January/February), which was necessary due to higher acidity levels that are not chemically corrected here. The wine shows a lovely sur lie bouquet with subtle white fruit and floral aromas, along with beautiful mineral flavors. A serious and grown-up wine. Highly elegant and finesse-full on the palate this is a lean but complex Veltliner with tension and a very long and mineral finish. At this point I clearly prefer it to the 2015, which is still a baby and has to develop its terroir character. The 2014 has a beautiful bitterness in the finish, which I find extremely stimulating and food-friendly. Very French (Muscadet) style. - SR

