

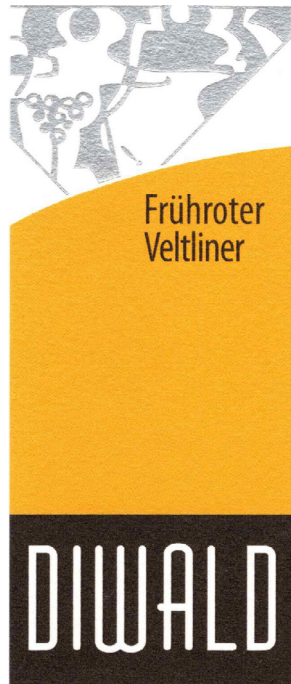


PROFILE

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.

For pronunciation click [here](#).

Notes on the variety from David Schildknecht for Vinous: "'I'm very concerned that this traditional, un-modern variety survives' says Diwald of Frühroter Veltliner, and the present example helps make his case for that grape (whose parents are Sylvaner and Roter Veltliner)...'Frühroter Veltliner likes cool years,' explains Diwald – which one hopes won't be part of its undoing – and he shakes his head at the fact that he felt forced to pick his Frühroter Veltliner on the first of September in 2017, a week before we met to taste this 2016. I presume that the authorities will let this wine's delightful name – which means 'Thief's Nest' – stand as a bit of 'fantasy' rather than viewing it as an unregistered, illegitimate vineyard designate.



SPECIFICATIONS

Wine: Frühroter Veltliner

Varietals: 100% Frühroter Veltliner

Appellation: Wagram

Soil: Loamy Loess

Harvest: Manual in mid-September

Agricultural Method: Certified Organic (SGS Austria), Vegan  

Orientation: Southeast

Area: 2.2 ha

Pruning: Guyot

Density: 3000-3300 vines/ha

Yield: 40-45 hl/ha

Vineyard Age: 25-60 years

Quantity Produced: 7000 bottles

Vinification: Skin contact for six hours. Fermentation with natural yeasts in stainless steel tanks, followed by 5 months of lees contact. Malolactic fermentation. Bentonite fining.

Alcohol: 12%

Residual Sugar: 3 g/l

Acidity: 4.8 g/l

Sulfur: >80 mg



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