



## 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  
"Grossriedenthaler Loss"

**Varietals:** Gruner Veltliner

**Appellation:** Wagram

**Location:** Produced from organic grapes grown in the loess clay soils around the village of Grossriedenthal.

**Soil:** Loess

**Harvest:** Manual

**Agricultural Method:** Certified Organic (SGS Austria), Vegan  

**Vinification:** Spontaneous fermentation in stainless steel tanks.

**Tasting Note:** Classic Gruner Veltliner with notes of yellow apple, white pepper, and spice. A natural fit with Thai-style curries and rice.

**Alcohol:** 12.60%

**Residual Sugar:** 1.0 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.”



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)