

Mehofer | Grüner Veltliner 1L

Wagram, Austria



The Story: The Mehofer family has lived and worked on their estate for 10 generations, over 300 years. 25 years ago, in 1992, they became one of the earliest wineries in the area to convert to organic production. Viticulturist, winemaker and head of the 10th generation, Stephan Mehofer goes beyond using organic methods, dry farming the vineyards and seeding the rows with a mix of clover, buckwheat and radishes to encourage biodiversity. No pesticides are used (herbicide, fertilizer, additives, etc.) and only compost is used for fertilizer. He deeply believes in the philosophy of making the wine on the vine, comparing the grapes to musicians in an orchestra and explaining “The winemaker, as a conductor, only spreads what already exists.

Vineyard: Mountain vineyards around the tiny village of Neudeggerhof. 1,000 ft. altitude.

Vinification: With the native yeasts from the Estate in small stainless steel tanks. No chaptalization and acidification at all. The idea is to stay natural as much as possible.

Ageing: Approx. 2 months lees contact. A few months in large neutral Austrian oak vats. The wine is allowed to settle naturally by gravity and is only minimally fined or filtered with vegan proteins only.

Everything else you want to know about this wine: Their buildings are carefully designed to have minimal environmental impact, they prioritize local and renewable resources and encourage biodiversity in their vineyards and gardens. In 2016, the winery was given the Austrian climate Protection Award.

Varietal: 100% Gruner Veltliner

Region: Niedererosterreich

Winemaker: Stephan Mehofer

Vines Age: 4 - 45 year old

Farming: Certified Organic

Soil: Loess Soil

Le Storie
Wines