



Neuberg-Schanz 2013

Weinviertel DAC, Reserve

Origin:	Austria, Weinviertel, Maissau
Quality grade:	Weinviertel DAC
Site:	Neuberg-Schanz
Normal Classification:	Reserve
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 30 years 3000 plants/ha 2500 liter/ha
Sea Level:	320 m
Soil:	granite sub soil loess top soil

Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked middle/october
Malolactic Fermentation:	no
Skin Contact:	10 hour(s)
Fermentation:	selected yeast steel tank 4 week(s) 20 - 22 °C
Maturing:	steel tank
Time on the Full Yeast:	1 week(s)
Time on the Fine Yeast:	12 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2016 - 2028

Awards

Falstaff: 92

