



SCHLOSS MAISSAU
Manhartsberg Austria

NEUBERG-SCHANZ 2013

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

Award

Falstaff: 92

Vineyard

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

Harvest and Maturing

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

