

Baumpresse im Weingebirge Grüner Veltliner 2013

Origin:	Austria, Wachau, Mautern
Quality grade:	Qualitätswein
Site:	Im Weingebirge
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 12 - 52 years 3000 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	north
Sea Level:	220 m
Soil:	loam loess paragneiss medium sub soil



Cellar

Harvest:	handpicked middle/october
Malolactic Fermentation:	no
Press:	manual 100 %
Fermentation:	spontaneous large wooden barrel 1800 L used barrel 4 week(s)
Maturing:	large wooden barrel 1800 L used barrel 30 month(s)
Time on the Full Yeast:	6 month(s)
Time on the Fine Yeast:	3 month(s)

Bottling: natural cork | beginning/april 2018

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Acid: 5.3 g/l
Residual Sugar: 3 g/l
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (25 years)
Optimum Drinking Year: 2020 - 2042