

# Buteo 2021



<b>Origin:</b>	Austria, Weinviertel
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   20 - 50 years 3000 - 8000 plants/ha   3000 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	280 m
<b>Soil:</b>	loam loess gravel



## CELLAR

<b>Harvest:</b>	handpicked   end/september - middle/october   20 kg cask
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	12 - 18 hour(s)
<b>Fermentation:</b>	spontaneous oak barrel   1000 L   used barrel   1 - 6 month(s)
<b>Maturing:</b>	large wooden barrel   1000 L   used barrel   12 month(s)
<b>Time on the Full Yeast:</b>	12 month(s)

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2017 - 2022

## WINERY

MG: Michael Gindl. SOL: The name of an ancient vineyard in Michaels home village Hohenruppersdorf. SOL can also be taken as a synonym for the sun but also for the soul in his wines. Wines with extraordinary mineral character, picked from organic treated vineyards, minimally processed and unfiltered. Wines for individualists - made by an individualist.