



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

## CELLAR

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

## DATA

**Wine Type:** still wine | white | dry  
**Certificates:** bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (10 years)  
**Optimum Drinking Year:** 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.