



# Steinwandl 2015

Weinviertel DAC

<b>Origin:</b>	Austria, Weinviertel, Maissau
<b>Quality grade:</b>	Weinviertel DAC
<b>Site:</b>	Steinwandl
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   30 years 4000 plants/ha   4000 liter/ha
<b>Sea Level:</b>	320 m
<b>Soil:</b>	granite   sub soil loess   top soil

## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | beginning/october

**Malolactic Fermentation:** no

**Fermentation:** selected yeast  
steel tank | 2 week(s) | 20 - 22 °C

**Maturing:** steel tank

**Time on the Full Yeast:** 1 week(s)

**Time on the Fine Yeast:** 5 month(s)

## Data

**Wine Type:** Still wine | white | dry

**Alcohol:** 13 %

**Allergens:** sulfites

**Drinking Temperature:** 10 - 12 °C

**Aging Potential:** medium (8 years)

**Optimum Drinking Year:** 2017 - 2023

## Awards

**Falstaff:** 90

