



SCHLOSS MAISSAU  
*Manhartsberg Austria*

## WEINVIERTEL DAC RESERVE QUITTENGANG 2015

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2018 - 2026

### Award

<b>Falstaff:</b>	93
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### Vineyard

<b>Origin:</b>	Austria, Weinviertel, Maissau
<b>Quality grade:</b>	Weinviertel DAC
<b>Site:</b>	Quittengang
<b>Normal Classification:</b>	Reserve
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   30 years 3000 plants/ha   2500 liter/ha
<b>Sea Level:</b>	330 m
<b>Soil:</b>	granite   sub soil loess   top soil

### Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	selected yeast steel tank   3 week(s)   20 - 22 °C
<b>Skin Contact:</b>	10 hour(s)
<b>Maturing:</b>	steel tank
<b>Time on the Full Yeast:</b>	1 week(s)
<b>Time on the Fine Yeast:</b>	12 month(s)

