



Weinviertel DAC 2015

Weinviertel DAC

Origin:	Austria, Weinviertel, Maissau
Quality grade:	Weinviertel DAC
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 20 - 40 years 2500 - 4000 plants/ha 4000 - 7000 liter/ha
Sea Level:	300 - 350 m
Soil:	granite medium loess large

Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september - end/september

Malolactic Fermentation: no

Fermentation: selected yeast
steel tank | 1 - 2 week(s) | 19 - 21 °C

Maturing: steel tank

Time on the Full Yeast: 1 week(s)

Time on the Fine Yeast: 2 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Allergens: sulfites

Drinking Temperature: 9 - 11 °C

Aging Potential: small (5 years)

Optimum Drinking Year: 2016 - 2019

Awards

Falstaff: 89

