



SCHLOSS MAISSAU
Manhartsberg Austria

WEINVIERTEL DAC 2015

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

Award

Falstaff:	89
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Vineyard

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

Harvest and Maturing

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)

