

Bubbles 2017



Origin:	Austria, Weinviertel
Quality grade:	Perlwein aus Österreich
Site:	Breitenlüssen
Site Type:	hilly land
Varietal:	Roesler 40 % 20 - 30 years 4000 - 7000 plants/ha 3500 - 4500 liter/ha Gindl Rot 40 % Blauburger 20 %
Geographical Orientation:	east
Soil:	gravel loess



CELLAR

Harvest:	handpicked beginning/september - middle/september 20 kg cask
Malolactic Fermentation:	yes
Fermentation:	spontaneous
Fermentation:	steel tank 4 day(s) bottle 2 week(s)
Disgorgement:	Jan. 28, 2018 cold manual

DATA

Wine Type:	Pet Nat red dry
Alcohol:	11 %

Certificates: bio-dynamic
Allergens: sulfites
Drinking 10 - 12 °C
Temperature:
Aging Potential: high (10 years)
Optimum Drinking 2018 - 2027
Year:

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.