



Bubbles 2017

Perlwein aus Österreich 🇦🇹

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 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 Temperature: 10 - 12 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2018 - 2027

Winery

MG: Michael Gindl. SOL: The name of an ancient vineyard in Michael's 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.