



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 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.