

Buteo 12 2015



Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 25 - 60 years 3000 - 8000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	250 - 300 m
Soil:	loam loess



CELLAR

Harvest:	handpicked end/october - beginning/ november
Malolactic Fermentation:	yes
Skin Contact:	24 - 48 hour(s)
Fermentation:	spontaneous acacia barrel 700 L new barrel 3 - 4 month(s) acacia barrel 1500 L used barrel 3 - 4 month(s)

Maturing: 50 % | acacia barrel | 700 L | new barrel | 12 month(s)
50 % | acacia barrel | 1500 L | used barrel | 12 month(s)
Time on the Full 12 month(s)
Yeast: 12 month(s)
Bottling: end/september 2016

DATA

Wine Type: Still wine | white | dry
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (20 years)
Optimum Drinking Year: 2016 - 2035

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.