



# Buteo 12 2015

Wein aus Österreich 🇦🇹

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



## Cellar

<b>Harvest:</b>	handpicked   end/october - beginning/ november
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	24 - 48 hour(s)
<b>Fermentation:</b>	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

**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.