

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 yes
Fermentation:
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	12 - 14 °C
Temperature:	
Aging Potential:	high (20 years)
Optimum Drinking	2016 - 2035
Year:	

WINERY

MG: Michael Gindl. SOL: The name of an ancient vineyard in Michaels home village Hohenrappersdorf. 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.