



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 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