

# Flora 2017



**Origin:** Austria, Weinviertel  
**Quality grade:** Wein aus Österreich  
**Site:** Vineyard Selection  
**Site Type:** hilly land  
**Varietal:** Riesling 50 % | 20 years  
6000 plants/ha | 3000 - 4000 liter/ha  
Sämling 30 % | 35 years  
3000 plants/ha | 4000 liter/ha  
Gelber Muskateller 20 % | 20 years  
3000 plants/ha | 4000 liter/ha  
**Geographical Orientation:** east, south  
**Sea Level:** 200 - 280 m  
**Soil:** gravel  
loess  
loam



## CELLAR

**Harvest:** handpicked | beginning/september - middle/october | 20 kg cask  
**Malolactic:** yes  
**Fermentation:** 6 - 24 hour(s)  
**Skin Contact:** spontaneous  
**Fermentation:** steel tank | 1 - 6 month(s)  
**Maturing:** steel tank | 6 month(s)

**Time on the Full** 6 month(s)  
**Yeast:**

## DATA

**Wine Type:** Still wine | white | dry  
**Certificates:** bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (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.