



Flora 2017

Wein aus Österreich 🇦🇹

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 east, south
Geographical Orientation:	
Sea Level:	200 - 280 m
Soil:	gravel loess loam



Cellar

Harvest:	handpicked beginning/september - middle/ october 20 kg cask
Malolactic Fermentation:	yes
Skin Contact:	6 - 24 hour(s)

Fermentation: spontaneous
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 10 - 12 °C

Temperature:

Aging Potential: medium (10 years)

Optimum Drinking 2018 - 2027

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.