



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
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 Yeast: 6 month(s)

DATA

Wine Type: still wine | white | dry
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (10 years)



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.