

Grüner Veltliner Kaasgraben 2016

Origin: Austria, Vienna, Sievering
Quality grade: Lagenwein
Site: Riede Kaasgraben, Nussberg
Varietal: Grüner Veltliner 100 % | 50 years
Geographical Orientation: south east, south
Soil: calcareous
 sandstone
 weathered soil
 clay | little



Cellar

Harvest: handpicked | beginning/september - beginning/october
Malolactic Fermentation: yes
Skin Contact: 4 hour(s)
Fermentation: spontaneous
 steel tank
Maturing: steel tank
Time on the Fine Yeast: 6 month(s)

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Acid: 5.8 g/l
Residual Sugar: 1.5 g/l



Certificates:

bio-dynamic

Allergens:

sulfites