



GRÜNER VELTLINER WACHTBERG 2016

Origin:	Austria, Kremstal, Dross
Quality grade:	Qualitätswein
Site:	Wachtberg
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 80 years
Geographical Orientation:	south
Sea Level:	340 - 360 m
Soil:	loess little top soil gravel little top soil gneiss large sub soil

CELLAR

Harvest:	handpicked end/october
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 6 month(s)
Filter:	filtered
Maturing:	steel tank 600 L 12 - 14 month(s) Batonnage: yes
Bottling:	natural cork end/december 2018

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2019 - 2029

