



GRÜNER VELTLINER 2016

Wine Type:	Still wine white dry
Alcohol:	11 %
Acid:	4.6 g/l
Residual Sugar:	5.8 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2020

VINEYARD

Origin:	Austria
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Prellenkirchen
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 15 - 35 years 3000 plants/ha 5300 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 200 m
Soil:	calcareous loess loam

HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 12 day(s) 16 - 18 °C
Skin Contact:	6 hour(s)
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	4 month(s)

