

Grüner Veltliner - junio 2016

Leithaberg DAC

Origin:	Austria, Burgenland, Donnerskirchen
Quality grade:	Leithaberg DAC
Varietal:	Grüner Veltliner 20 - 35 years
Soil:	white glimmer
Cellar	
Harvest:	handpicked October 2 25 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous concrete egg 70 % oak barrel 225 L new barrel 30 %
Maturing:	70 % concrete egg 12 month(s) 30 % oak barrel 225 L new barrel 12 month(s)
Time on the Fine	12
Yeast:	
Bottling:	Aug. 20, 2018 960 bottles
Data	
Wine Type:	Still wine white dry
Alcohol:	14.6 %
Acid:	5.5 g/l
Residual Sugar:	1.2 g/l
Drinking	10 °C
Temperature:	
Aging Potential:	medium
Optimum Drinking	2018 - 2029
Year:	
Awards	
A la Carte:	93
Falstaff:	92

