

grüner veltliner - junio 2016

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 Yeast: 12
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 Temperature: 10 °C
Aging Potential: medium
Optimum Drinking Year: 2018 - 2029

Awards

A la Carte: 93
Falstaff: 92

