

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Acid:</b>	5.1 g/l
<b>Residual Sugar:</b>	2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2017 - 2020

## Vineyard



<b>Origin:</b>	Austria, Kremstal, Hollenburg
<b>Quality grade:</b>	Kremstal DAC
<b>Site:</b>	Hollenburger Berg
<b>Varietal:</b>	Grüner Veltliner 100 %   25 - 40 years
<b>Soil:</b>	calcareous conglomerate

## Harvest and Maturing

<b>Harvest:</b>	handpicked   beginning/october - end/october
<b>Malolactic Fermentation:</b>	partly
<b>Fermentation:</b>	partly spontaneous steel tank   16 - 20 day(s)   temperature control: yes   18 - 21 °C
<b>Skin Contact:</b>	6 hour(s)



**Maturing:** 50 % | steel tank | 5 month(s)  
50 % | large wooden barrel | 700 L | used barrel | 5  
month(s)

**Time on the Full Yeast:** 1 month(s)  
1 month(s)

**Time on the Fine Yeast:** 3 month(s)  
3 month(s)