

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



Vineyard



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

Harvest and Maturing

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