

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5 g/l
Residual Sugar:	3.7 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2028

Vineyard



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Kremstal DAC Reserve
Site:	Ried Kogl
Varietal:	Grüner Veltliner 100 % 45 - 55 years 3000 plants/ha 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	300 m
Soil:	loess top soil calcareous sub soil conglomerate sub soil

Harvest and Maturing

Harvest:	handpicked middle/october - end/october
Malolactic Fermentation:	yes



Fermentation: spontaneous
large wooden barrel | 600 L | used barrel | 20 - 25
day(s)

Skin Contact: 6 hour(s)

Maturing: large wooden barrel | 600 L | used barrel | 12 month(s)

Time on the Fine Yeast: 8 month(s)