

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



## Vineyard

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

## Harvest and Maturing

<b>Harvest:</b>	handpicked   middle/october - end/october
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous large wooden barrel   600 L   used barrel   20 - 25 day(s)
<b>Skin Contact:</b>	6 hour(s)
<b>Maturing:</b>	large wooden barrel   600 L   used barrel   12 month(s)
<b>Time on the Fine Yeast:</b>	8 month(s)

