

Little Buteo 2016



| | |
|-----------------------|--|
| Origin: | Austria, Weinviertel |
| Quality grade: | Wein aus Österreich |
| Site: | Vineyard Selection |
| Site Type: | hilly land |
| Varietal: | Grüner Veltliner 100 % 20 - 30 years 3000 - 8000 plants/ha 3000 - 5000 liter/ha |
| Soil: | loam loess |



CELLAR

| | |
|-------------------------|--|
| Harvest: | handpicked end/august - middle/september 20 kg cask |
| Malolactic | yes |
| Fermentation: | |
| Fermentation: | spontaneous steel tank 2 - 4 week(s) |
| Maturing: | steel tank 6 month(s) |
| Time on the Full | 6 month(s) |
| Yeast: | |

DATA

| | |
|----------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Certificates: | bio-dynamic |
| Allergens: | sulfites |
| Drinking | 10 - 12 °C |
| Temperature: | |

Aging Potential: medium (10 years)
Optimum Drinking 2017 - 2026
Year:

WINERY

MG: Michael Gindl. **SOL:** The name of an ancient vineyard in Michaels home village Hohenruppersdorf. SOL can also be taken as a synonym for the sun but also for the soul in his wines. Wines with extraordinary mineral character, picked from organic treated vineyards, minimally processed and unfiltered. Wines for individualists - made by an individualist.