



MUSCHELKALK WEISS 2016

Quality grade: Österreichischer Landwein
Varietal: Welschriesling 60 %
Grüner Veltliner 30 %
Weißburgunder 10 %

CELLAR

Malolactic Fermentation: yes
Skin Contact: 3 week(s)
Fermentation: spontaneous
large wooden barrel | 1000 L | used barrel | 3 - 4 week(s)
| 18 - 24 °C
Maturing: large wooden barrel | 700 L | used barrel | 10 month(s)
large wooden barrel | 1000 L | used barrel | 10 month(s)
large wooden barrel | 1000 L | 1 year | 10 month(s)
Time on the Full Yeast: 10 month(s)
10 month(s)
10 month(s)
Bottling: middle/august | 5000 cases/6

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6 g/l
Free Sulfur: 45 mg
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: small (5 years)
Optimum Drinking Year: 2017 - 2019

