

NANU !? 2016



Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	Breitenlüssen, Galgen, Penegger
Site Type:	hilly land
Varietal:	Rotburger 100 % 20 - 45 years 3000 - 6000 plants/ha 3000 - 5000 liter/ha
Geographical Orientation:	east, south east, south
Soil:	gravel loess



CELLAR

Harvest:	handpicked end/september - middle/october 20 kg cask
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % 4 100 %
Fermentation:	spontaneous amphora 1000 L 6 month(s)
Maturing:	30 % large wooden barrel 500 L 6 month(s) 70 % large wooden barrel 1000 L 6 month(s)
Time on the Full Yeast:	6 month(s) 6 month(s)

DATA

Wine Type:	Still wine red dry
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2017 - 2027

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.

