



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.