



Origin: Austria, Weinviertel
Quality grade: Wein aus Österreich
Site: Breitenlüssen, Geisrupp
Site Type: hilly land
Varietal: Zweigelt 80 % | 20 - 50 years
4000 plants/ha | 3000 liter/ha
Cabernet Sauvignon 20 % | 23 years
5000 plants/ha | 2500 liter/ha
Geographical Orientation: south
Soil: gravel
loess

CELLAR

Harvest: handpicked | end/october - end/november | 20 kg cask
Malolactic Fermentation: yes
Sulfur Added: wine
Mash Fermentation: squashed | Stems: 100 % | amphora | 1000 L | 4 - 6 | 100 %
Fermentation: spontaneous
amphora | 1000 L | 4 - 6 month(s)
Maturing: 100 % | amphora | 6 month(s)
100 % | small wooden barrel | 300 L | used barrel | 24 month(s)
Time on the Full Yeast: 24 month(s)
Bottling: natural cork | end/november 2018

DATA

Wine Type: still wine | red | dry
Alcohol: 13 %
Certificates: bio-dynamic
Allergens: sulfites



Drinking	16 – 18 °C
Temperature:	
Aging Potential:	high (20 years)
Optimum Drinking	2019 – 2035
Year:	

WINERY

MG: Michael Gindl. SOL: The name of an ancient vineyard in Michaels home village Hohenrappersdorf. 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.