

Riesling SODALIS 2020

Origin: Austria, Weinviertel
Quality grade: Wein aus Österreich
Site: In Bergen
Site Type: hilly land
Varietal: Riesling 100 % | 20 - 25 years
5000 - 12000 plants/ha | 3000 liter/ha
Geographical Orientation: south east, south
Sea Level: 240 - 260 m
Soil: sandstone | large sand | large

WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR

Harvest: handpicked | middle/november | 20 kg cask
Malolactic Fermentation: yes
Skin Contact: 48 hour(s)
Fermentation: spontaneous
acacia barrel | 700 L | used barrel | 2 - 4 month(s)
Maturing: acacia barrel | 700 L | used barrel | 12 month(s)
Time on the Full Yeast: 12 month(s)

DATA

Wine Type: Still wine | white | dry
Certificates: organic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (20 years)
Optimum Drinking Year: 2018 - 2035

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.