

Sol 2016



Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	Lage Wiesbetter
Site Type:	hilly land
Varietal:	Grüner Veltliner 60 % 45 - 60 years 6000 - 8000 plants/ha 2000 - 3000 liter/ha Weißburgunder 40 %
Geographical Orientation:	east, south
Soil:	loam sandstone



CELLAR

Harvest:	handpicked end/october - middle/november 20 kg cask
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 6 100 %
Fermentation:	spontaneous oak barrel 500 L 6 month(s)
Maturing:	oak barrel 500 L new barrel 24 month(s)
Time on the Full Yeast:	24 month(s)

DATA

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

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.