



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
Certificates: bio-dynamic
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.