

# VINATUREL

## Vinat white 2016

Wine Type:	Still wine   white   dry
Alcohol:	12 %
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028

### Award

International Wine Challenge (IWC):	Gold
Wein-Plus:	95

### Vineyard

Quality grade:	Kabinett
Varietal:	Riesling 100 %   30 - 36 years   lyre 4000 plants/ha   3400 - 3800 liter/ha Botrytis: 5 %

### Weather / Climate

Seasons 2016:	April   flowering   frost Summer   warm   dry September   harvest   rainy
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### Harvest and Maturing

Harvest:	handpicked   middle/october
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Fermentation:	spontaneous with pied de cuve large wooden barrel   1600 L   used barrel   2 week(s)   temperature control: yes   19 - 21 °C
Filter:	filtered   coarse
Sulfur Added:	yes, wine
Maturing:	80 %   large wooden barrel   1600 - 2000 L   used barrel   12 month(s) 20 %   small wooden barrel   used barrel   12 month(s)
Time on the Full Yeast:	6 month(s)
Time on the Fine Yeast:	6 month(s)



**Bottling:** natural cork | end/june 2017 | 1200 bottles  
SO2 added: 30 mg

## Product Codes

**barcode:** 827491993730