



Weissburgunder SODALIS 2016

Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	In Bergen
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 30 - 35 years 5000 - 8000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	240 - 260 m
Soil:	sandstone large sand large



WEATHER / CLIMATE

Climate:	continental, pannonic
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CELLAR

Harvest:	handpicked middle/november 20 kg cask
Malolactic	yes
Fermentation:	5 day(s)
Skin Contact:	spontaneous
Fermentation:	oak barrel 500 L new barrel 2 - 4 month(s) oak barrel 500 L new barrel 12 month(s)
Maturing:	12 month(s)
Time on the Full	
Yeast:	

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.