



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



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

