

White Bessi N.V.



Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 40 % 20 - 40 years 3000 - 8000 plants/ha 2000 - 4000 liter/ha Weißburgunder 20 % Sämling 20 % Zweigelt 20 %
Geographical Orientation:	south east, south
Soil:	gravel loam sand



CELLAR

Harvest:	handpicked middle/september - end/october 20 kg cask
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 500 L 3 - 6 month(s)
Maturing:	small wooden barrel 500 L used barrel 12 - 36 month(s)
Time on the Full Yeast:	12 - 36 month(s)

DATA

Wine Type:	Still wine white dry
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

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.