



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.