

Wine Type:	Pet Nat white dry
Alcohol:	10.5 %
Acid:	6.5 g/l
Residual Sugar:	1.6 g/l
Total Sulfur:	< 35 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2018 - 2021

Vineyard



Origin:	Austria, Niederösterreich, Hollenburg
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 85 % 25 - 40 years 3000 plants/ha 5500 liter/ha Gelber Muskateller 15 % 20 years 3300 plants/ha 6000 liter/ha
Geographical Orientation:	south east
Sea Level:	280 - 360 m
Soil:	calcareous conglomerate

Weather / Climate



Climate: continental, pannonic

Harvest and Maturing

Harvest: handpicked | 250 kg cask

Malolactic Fermentation: no

Fermentation: selected yeast
steel tank | 10 - 14 day(s) | temperature control: yes | 16
- 18 °C

Disgorgement: cold | mechanical

Maturing: bottle | 3 - 5 month(s)

Bottling: end/september 2017