

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



## Vineyard



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