

<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

<b>Climate:</b>	continental, pannonic
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## Harvest and Maturing

<b>Harvest:</b>	handpicked   250 kg cask
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	selected yeast steel tank   10 - 14 day(s)   temperature control: yes   16 - 18 °C
<b>Disgorgement:</b>	cold   mechanical
<b>Maturing:</b>	bottle   3 - 5 month(s)
<b>Bottling:</b>	end/september 2017

