

Buteo 12 2017



Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 50 - 65 years 3000 - 8000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	250 - 300 m
Soil:	loam loess



CELLAR

Harvest:	handpicked 20 kg cask
Malolactic	yes
Fermentation:	
Skin Contact:	24 - 48 hour(s)
Fermentation:	spontaneous Grüner Veltliner acacia barrel 1500 - 1500 L used barrel 3 - 4 month(s) 50 % Grüner Veltliner acacia barrel 1500 - 1500 L new barrel 3 - 4 month(s) 50 %
Maturing:	50 % acacia barrel 1500 L used barrel 12 month(s) Grüner Veltliner 50 % acacia barrel 1500 L new barrel 12 month(s) Grüner Veltliner

Bottling: natural cork | end/march 2019
SO2 added: 20 mg

DATA

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (20 years)
Optimum Drinking Year: 2018 - 2037

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.