

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 2018 – 2037
Year:

WINERY

MG: Michael Gindl. **SOL:** The name of an ancient vineyard in Michaels home village Hohenrappersdorf. 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.