



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: 24 - 48 hour(s)
Skin Contact: spontaneous
Fermentation: 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

