

# LANDAUER

— GISPERG —

## GEMISCHTER SATZ KLASSIK 2017

|                               |   |
|-------------------------------|---|
| <b>Origin:</b>                | Austria, Thermenregion, Tattendorf                      |
| <b>Quality grade:</b>         | Qualitätswein   |
| <b>Site:</b>                  | Vineyard Selection                                      |
| <b>Normal Classification:</b> | Klassik   |
| <b>Site Type:</b>             | plains  |
| <b>Varietal:</b>              | Grüner Veltliner 40 %   65 - 70 years<br>Neuburger 10 % |
| <b>Sea Level:</b>             | 230 m   |
| <b>Soil:</b>                  | gravel  |



### Weather / Climate

**Climate:** continental, pannonic

### Cellar

**Harvest:** handpicked | beginning/september  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** squashed | Stems: 0 %  
**Fermentation:** partly spontaneous  
steel tank | 14 day(s) | temperature control: yes  
**Maturing:** steel tank | 4 month(s)  
**Time on the Fine Yeast:** 4 month(s)  
**Bottling:** screw cap

### Data

**Wine Type:** Still wine | white | dry

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**Alcohol:** 12 %  
**Certificates:** vegan, organic  
**Allergens:** sulfites  
**Drinking Temperature:** 10 °C