

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Acid:</b>	4.9 g/l
<b>Residual Sugar:</b>	5.5 g/l
<b>Total Sulfur:</b>	< 75 mg
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 13 °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>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   15 - 50 years 3000 - 3300 plants/ha   4500 - 5500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	220 - 380 m
<b>Soil:</b>	calcareous conglomerate

## Weather / Climate

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

**Harvest:** handpicked  
**Malolactic Fermentation:** partly  
**Fermentation:** partly spontaneous  
steel tank | 16 day(s) | temperature control: yes | 16 °C  
large wooden barrel | 900 L | used barrel | 25 day(s)  
**Skin Contact:** 2 - 18 hour(s)  
**Maturing:** 20 % | large wooden barrel | used barrel | 900  
month(s)  
80 % | steel tank  
**Time on the Full Yeast:** 1 month(s)  
1 month(s)  
**Time on the Fine Yeast:** 3 month(s)  
3 month(s)  
**Bottling:** middle/february 2018