

Wine Type:	Still wine   white   dry
Alcohol:	11 %
Acid:	4.9 g/l
Residual Sugar:	5.5 g/l
Total Sulfur:	< 75 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2018 - 2021



## Vineyard



Origin:	Austria, Niederösterreich, Hollenburg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %   15 - 50 years 3000 - 3300 plants/ha   4500 - 5500 liter/ha
Geographical Orientation:	south east
Sea Level:	220 - 380 m
Soil:	calcareous conglomerate

## Weather / Climate

Climate:	continental, pannonic
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## Harvest and Maturing

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