

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

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

