

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	5.3 g/l
Residual Sugar:	4.5 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2020

Vineyard



Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 10 - 30 years
Sea Level:	180 - 250 m
Soil:	loess

Weather / Climate

Climate:	continental, pannonic
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Harvest and Maturing

Malolactic Fermentation:	no
Fermentation:	selected yeast steel tank 14 day(s) temperature control: yes 16 - 18 °C



Skin Contact: 6 hour(s)
Maturing: steel tank | 4 month(s)
Time on the Fine Yeast: 3 month(s)