

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



## Vineyard



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

## Weather / Climate

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

<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	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)