



Grüner Veltliner Smaragd Kollmitz 2017

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Kollmitz
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 45 years 4000 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 300 m
Soil:	loess weathered soil paragneiss humus little rock



Cellar

Harvest:	handpicked October 9
Malolactic Fermentation:	no
Mazeration:	24 hour(s)
Mash Fermentation:	squashed Stems: 0 % 100 %
Fermentation:	spontaneous steel tank 6 month(s) temperature control: yes
Maturing:	steel tank 4 month(s)

Time on the Full Yeast: 4 month(s)
Bottling: screw cap | beginning/august

Data

Wine Type: Still wine | white | dry
Alcohol: 13.3 %
Acid: 5.5 g/l
Residual Sugar: 3.7 g/l
Free Sulfur: < 30 mg
Allergens: sulfites
Drinking Temperature: 11 - 14 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2019 - 2027