



Grüner Veltliner Smaragd Steinwand 2017

Origin: Austria, Wachau, Wösendorf
Quality grade: Österreichischer Qualitätswein
Site: Ried Steinwand
Normal Classification: Smaragd
Site Type: plateau
Varietal: Grüner Veltliner 100 % | 45 years
4000 plants/ha | 4500 - 5000 liter/ha
Geographical Orientation: south east, south
Sea Level: 200 m
Soil: alluvial sand



Cellar

Harvest: handpicked | October 6 - October 7
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | 2 - 3 week(s) | 100 %
Maturing: steel tank | 9 month(s)
Time on the Full Yeast: 9 month(s)
Bottling: screw cap | beginning/august 2018

Data

Wine Type: Still wine | white | dry
Alcohol: 13.2 %

Acid:	4.4 g/l
Residual Sugar:	1.4 g/l
Free Sulfur:	< 25 mg
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2020 - 2028