



GRÜNER VELTLINER – RUINE VOL. 3 2017

Origin:	Austria, Kremstal
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 28 years
Geographical Orientation:	south west
Sea Level:	300 m
Soil:	loess

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Filter:	unfiltered
Maturing:	steel tank 8 month(s)
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	0.8 g/l
Acid:	5.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2025

