

Sol 2017



Origin: Austria, Weinviertel
Quality grade: Wein aus Österreich
Site: Lage Wiesbetter
Site Type: hilly land
Varietal: Grüner Veltliner 100 % | 65 - 65 years
3000 plants/ha | 2000 - 3000 liter/ha
Geographical Orientation: east, south
Soil: loam
sandstone



CELLAR

Harvest: handpicked | end/october | 20 kg cask
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: Grüner Veltliner | complete destemming |
Stems: 0 % | big oak barrel | 500 L | new barrel
| 6 month(s)
Maturing: 100 % | oak barrel | 500 L | new barrel | 24
month(s) | Grüner Veltliner
Time on the Full Yeast: 24 month(s) | Grüner Veltliner
Bottling: natural cork | end/june 2020
SO2 added: 20 mg

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2019 - 2036

WINERY

MG: Michael Gindl. **SOL:** The name of an ancient vineyard in Michaels home village Hohenruppersdorf. SOL can also be taken as a synonym for the sun but also for the soul in his wines. Wines with extraordinary mineral character, picked from organic treated vineyards, minimally processed and unfiltered. Wines for individualists - made by an individualist.