



Sol 2017

Wein aus Österreich 🇦🇹

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 east, south
Geographical Orientation:	
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 24 month(s) | Grüner Veltliner

Yeast:

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 12 - 14 °C

Temperature:

Aging Potential: high (20 years)

Optimum Drinking 2019 - 2036

Year:

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.