



Stratos weiss 17 2017

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.9 g/l
Residual Sugar:	1.8 g/l
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2021

Vineyard



Origin:	Europe
Quality grade:	Qualitätswein
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Welschriesling 40 % 20 - 40 years 5000 plants/ha 5000 liter/ha Weißburgunder 40 % Sauvignon Blanc 10 % Chardonnay 5 % Grüner Veltliner 5 %
Geographical Orientation:	south east, south
Sea Level:	350 - 400 m
Soil:	mica schist green slate



Harvest and Maturing

Harvest:	handpicked middle/september - end/september
Malolactic Fermentation:	yes
Press:	pneumatic
Fermentation:	spontaneous steel tank 30 day(s) temperature control: yes 18 - 21 °C
Skin Contact:	12 - 36 hour(s)
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	4 month(s)
Bottling:	4000 bottles