

Weissburgunder SODALIS 2017

Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	In Bergen
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 31 - 36 years 5000 - 8000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	240 - 260 m
Soil:	sandstone large sand large



WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR

Harvest: handpicked | 20 kg cask

Malolactic yes

Fermentation:

Skin Contact: 5 day(s)

Fermentation: spontaneous
oak barrel | 500 L | new barrel | 2 - 4 month(s)
oak barrel | 500 L | new barrel | 12 month(s)

Maturing:

DATA

Wine Type: Still wine | white | dry

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.

