



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:	5 day(s)
Skin Contact:	spontaneous
Fermentation:	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 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.