

Buteo 2018



Origin:	Austria, Weinviertel
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 25 - 50 years 3000 - 8000 plants/ha 3000 - 5000 liter/ha
Geographical Orientation:	south east
Sea Level:	280 m
Soil:	loam loess gravel



CELLAR

Harvest:	handpicked 20 kg cask
Malolactic	yes
Fermentation:	
Skin Contact:	12 - 18 hour(s)
Fermentation:	spontaneous oak barrel 1000 L used barrel 1 - 6 month(s)
Maturing:	large wooden barrel 1000 L used barrel 12 month(s)
Bottling:	end/october 2019

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (10 years)
Optimum Drinking Year: 2019 - 2025

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.