



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: 12 - 18 hour(s)
Skin Contact: spontaneous
Fermentation: 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.