

# Flora 2024



**Origin:** Austria, Weinviertel  
**Quality grade:** Wein aus Österreich  
**Site:** Vineyard Selection  
**Site Type:** hilly land  
**Varietal:** Riesling 50 % | 21 years  
6000 plants/ha | 3000 - 4000 liter/ha  
Sämling 30 % | 36 years  
3000 plants/ha | 4000 liter/ha  
Gelber Muskateller 20 % | 21 years  
3000 plants/ha | 4000 liter/ha  
**Geographical Orientation:** east, south  
**Sea Level:** 200 - 280 m  
**Soil:** gravel  
loess  
loam



## CELLAR

**Harvest:** handpicked | beginning/september - end/september  
**Malolactic Fermentation:** yes  
**Sulfur Added:** wine  
**Mazeration:** squashed | 12 hour(s) | with stems: yes

**Fermentation:** spontaneous  
large wooden barrel | 700 - 1800 L | used  
barrel | 1 - 6 month(s)

**Maturing:** large wooden barrel | 700 - 1800 L | used  
barrel | 12 month(s)

**Time on the Full** 6 month(s)

**Yeast:**

**Bottling:** screw cap | end/august 2025  
SO2 added: 20 mg

## DATA

**Wine Type:** Still wine | white | dry

**Alcohol:** 11.5 %

**Certificates:** organic

**Allergens:** sulfites

**Drinking** 10 - 12 °C

**Temperature:**

**Aging Potential:** high (10 years)

**Optimum Drinking** 2019 - 2028

**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.