



Flora 2024

Wein aus Österreich 🇦🇹

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 Michael's 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.