



Origin: Austria, Weinviertel
Quality grade: Wein aus Österreich
Site: Vineyard Selection
Site Type: hilly land
Varietal: Riesling 60 % | 21 years
6000 plants/ha | 3000 - 4000 liter/ha
Sämling 20 % | 36 years
3000 plants/ha | 4000 liter/ha
Gelber Muskateller 20 % | 21 years
3000 plants/ha | 4000 liter/ha
Geographical Orientation: east, south
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
steel tank | 1 - 6 month(s)
Maturing: steel tank | 6 month(s)
Time on the Full Yeast: 6 month(s)
Bottling: screw cap | beginning/june 2020
SO2 added: 20 mg

DATA

Wine Type: still wine | white | dry
Alcohol: 11 %
Certificates: Demeter, bio-dynamic
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 Hohenrappersdorf. 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.