

LANDAUER

— GISPERG —

GEMISCHTER SATZ KLASSIK 2018

Origin:	Austria, Thermenregion, Tattendorf
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Normal Classification:	Klassik
Site Type:	plains
Varietal:	Grüner Veltliner 40 % 66 - 71 years Neuburger 10 %
Sea Level:	230 m
Soil:	gravel



Weather / Climate

Climate: continental, pannonic

Cellar

Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 %
Fermentation: partly spontaneous
steel tank | 14 day(s) | temperature control: yes
Maturing: steel tank | 4 month(s)
Time on the Fine Yeast: 4 month(s)

Data

Wine Type: Still wine | white | dry
Certificates: vegan, organic
Allergens: sulfites

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Drinking Temperature: 10 °C