



## Grüner Veltliner Federspiel Kollmütz 2018

<b>Origin:</b>	Austria, Wachau, Wösendorf
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Single Vineyard Kollmuetz
<b>Normal Classification:</b>	Federspiel
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   5 - 48 years 4000 - 6000 plants/ha   4000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	250 - 360 m
<b>Soil:</b>	loess   little gneiss   large

### Vineyard Site:

The Kollmütz is marked by its eastern parcels of loess and predominantly bedrock cliff-faced rocks towards the west. We have four sites within Kollmütz that are planted on bedrock terraces and on the high plateau. Some of our best Riesling, Grüner Veltliner and Chardonnay wines thrive here.



### Cellar

<b>Harvest:</b>	handpicked   beginning/september - end/september
<b>Malolactic Fermentation:</b>	no
<b>Maceration:</b>	destemmed and squashed   24 hour(s)
<b>Skin Contact:</b>	24 hour(s)

**Fermentation:** spontaneous  
Pre Clarification: Enzymes Used: no  
steel tank | 2 month(s) | temperature control: yes | 14 - 20 °C

**Filter:** kieseligur filtration | coarse

**Maturing:** steel tank | 5 month(s)

**Time on the Full Yeast:** 5 month(s)

**Bottling:** screw cap | middle/july 2019

**Deacidification:** no

**Acidification:** no

## Data

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

**Alcohol:** 12 %

**Residual Sugar:** 2 g/l

**Acid:** 4.8 g/l

**Total Sulfur:** < 70 mg

**Certificates:** Organic farming according to EU-standard

**Allergens:** sulfites

**Drinking Temperature:** 11 - 14 °C

**Aging Potential:** medium (5 years)

**Optimum Drinking Year:** 2019 - 2023

## Product Codes

**EAN:** 9120011610416

**EAN / carton 6:** 9120011610043