

# Little Buteo 2024

<b>Origin:</b>	Austria, Weinviertel
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Grüner Veltliner 100 %   6 - 31 years 3000 - 8000 plants/ha   3000 - 5000 liter/ha
<b>Soil</b>	loam loess



## CELLAR

<b>Harvest</b>	handpicked   beginning/september - end/ september   20 kg cask
<b>Grape Sorting:</b>	manual
<b>Malolactic</b>	yes
<b>Fermentation:</b>	wine
<b>Sulfur Added:</b>	squashed   6 hour(s)   in the press   with stems: yes
<b>Mazeration</b>	spontaneous
<b>Fermentation</b>	Grüner Veltliner   large wooden barrel   1800 - 4000 L   used barrel   2 - 4 week(s)   100 %
<b>Maturing</b>	100 %   large wooden barrel   1800 - 4000 L   used barrel   12 - 0 month(s)   Grüner Veltliner
<b>Time on the Full Yeast</b>	12 month(s)   Grüner Veltliner

**Bottling** screw cap | end/august 2024  
SO2 added: 20 mg

**Certification:** Yes

## DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 10.5 %  
**Certificates:** organic  
**Allergens:** sulfites  
**Drinking** 10 - 12 °C  
**Temperature:**  
**Aging Potential:** high (10 years)  
**Optimum Drinking** 2020 - 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.