



vom sol

Little Buteo 2019

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

CELLAR

Harvest: handpicked | beginning/september - end/
september | 20 kg cask
Grape Sorting: manual
Malolactic yes
Fermentation: wine
Sulfur Added: squashed | 6 hour(s) | in the press | with stems:
yes
Fermentation: spontaneous
Grüner Veltliner | steel tank | 2 - 4 week(s) |
50 %
Grüner Veltliner | large wooden barrel | 4000
L | used barrel | 2 - 4 week(s) | 50 %
Maturing: 50 % | steel tank | 6 - 8 month(s)
50 % | large wooden barrel | 4000 L | used
barrel | 6 - 8 month(s)
Time on the Full 6 - 8 month(s)
Yeast: 6 - 8 month(s)
Bottling: screw cap | June 20, 2020
SO2 added: 20 mg
Certification: Yes

DATA

Wine Type: still wine | white | dry
Alcohol: 11.5 %



Certificates:	Demeter, bio-dynamic
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 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.