

# Riesling SODALIS 2018

**Origin:** Austria, Weinviertel  
**Quality grade:** Wein aus Österreich  
**Site:** In Bergen  
**Site Type:** hilly land  
**Varietal:** Riesling 100 % | 22 - 27 years  
5000 - 12000 plants/ha | 3000 liter/ha  
**Geographical Orientation:** south east, south  
**Sea Level:** 240 - 260 m  
**Soil:** sandstone | large sand | large

## WEATHER / CLIMATE

**Climate:** continental, pannonic

## CELLAR

**Harvest:** handpicked | 20 kg cask  
**Malolactic** yes  
**Fermentation:**  
**Skin Contact:** 48 hour(s)  
**Fermentation:** spontaneous  
acacia barrel | 700 L | used barrel | 2 - 4 month(s)  
**Maturing:** acacia barrel | 700 L | used barrel | 12 month(s)

## DATA

**Wine Type:** Still wine | white | dry  
**Certificates:** bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** high (20 years)  
**Optimum Drinking Year:** 2020 - 2037

## 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.

