



Riesling SODALIS 2018

Wein aus Österreich

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 Fermentation: yes

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

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.

