



Weinviertel DAC 2018

Weinviertel DAC

Origin:	Austria, Weinviertel, Maissau
Quality grade:	Weinviertel DAC
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 23 - 43 years 2500 - 4000 plants/ha 4000 - 7000 liter/ha
Sea Level:	300 - 350 m
Soil:	granite medium loess large

Weather / Climate

Climate: continental

Cellar

Malolactic Fermentation:	no
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	selected yeast steel tank 1 - 2 week(s) 19 - 21 °C
Maturing:	steel tank
Time on the Full Yeast:	1 week(s)
Time on the Fine Yeast:	2 month(s)

Data

Wine Type:	Still wine white dry
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2019 - 2022

