



Weinviertel DAC 2018

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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

