



SCHLOSS MAISSAU  
*Manhartsberg Austria*

## WEINVIERTEL DAC 2018

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

### Vineyard

**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

### Harvest and Maturing

**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)

