



GRÜNER VELTLINER 2020

Wine Type:	Still wine white dry
Alcohol:	10.5 %
Residual Sugar:	1 g/l
Acid:	6.3 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2021 - 2023

VINEYARD

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site:	Stixneusiedl, Prellenkirchen
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 19 - 39 years 3000 plants/ha 6000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 200 m
Soil:	calcareous loess loam

HARVEST AND MATURING

Harvest:	handpicked end/august
Grape Sorting:	manual
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % open fermentation vat 2000 L 2 - 4 week(s) 10 %
Fermentation:	spontaneous steel tank 12 - 15 day(s) temperature control: yes 18 - 20 °C 90 %
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	6 month(s)
Bottling:	natural cork end/february 2021 SO2 added: 10 mg

PRODUCT CODES

EAN:	9120039622675
EAN / carton 6:	9120039623672

