



Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l
Acid:	6.5 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

## Vineyard

### Vineyard Site:

Ried Höhlgraben: Weathered stone and gravel Blasted by frost and water, crushed over millions of years – if you talk about weathering, there are elemental forces, periods and powers behind it. Even granite turns to dust eventually – if enough time is involved. The minerals that dissolve from the stone in the process are dispersed; influences such as wind, weather and strong temperature contrasts all play a major role. Between the Steinbühel and Gottschelle, in the Höhlgraben, there is a mixture of weathered stone and gravel soils along with the deposits from the Old Danube. Over this is a loess layer, 20 to 40 centimetres thick. Since Malat was established in 1722, the winery has been cultivating the Höhlgraben vineyard. Today, there are many parcels with a variety of Veltliner clones and vines of different ages.



Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	Kremstal DAC

Site:	Ried HÖHLGRABEN
Normal Classification:	Lagenwein
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	north west
Soil:	conglomerate loess calcareous

## Harvest and Maturing

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Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel
Bottling:	screw cap

## Product Codes

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EAN:	9120008896533
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*Der perfekte Speisenbegleiter.*