



<b>Origin:</b>	Austria, Wachau, St. Michael
<b>Quality grade:</b>	Wachau DAC
<b>Site:</b>	Harzenleiten
<b>Normal Classification:</b>	Steinfeder
<b>Site Type:</b>	terraces
<b>Varietal</b>	Grüner Veltliner 100 %   26 - 56 years   double cordon
<b>Geographical Orientation:</b>	east, south east
<b>Sea Level:</b>	218 - 307 m
<b>Soil</b>	paragneiss   medium   sub soil diorite gneiss   medium   sub soil loess   medium   sub soil

## Vineyard Site:

The Harzenleiten vineyard is the name for the mountain slope of the Michaelerberg, the south-east slopes of which are used for viticulture. Significant loess deposits have accumulated in several areas, offering a good nutrient supply and lending the wines fullness and power. Weathered paragneiss provides complexity and structure, and on the more barren sites, Riesling demonstrates its quality with very delicate wines.

## CELLAR

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<b>Harvest</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Mazeration</b>	completely destemmed   10 hour(s)
<b>Fermentation</b>	steel tank
<b>Filter</b>	filtered
<b>Maturing</b>	steel tank   1 month(s)
<b>Bottling</b>	screw cap

## DATA

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<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	5 years
<b>Optimum Drinking Year:</b>	2023 - 2025

