

MICHIS FARM WHITE N.V.

Varietal: Grüner Veltliner 90 %
Gelber Muskateller 10 %

CELLAR

Malolactic partly
Fermentation:
Sulfur Added: yes
Whole Grape Pressing: yes | Grüner Veltliner
yes | Gelber Muskateller
Fermentation: spontaneous
Pre Clarification: yes
stainless steel tank | 4000 - 10000 L | 2
week(s)
Maturing: steel tank
Time on the Full 4 week(s)
Yeast:
Time on the Fine 3 month(s)
Yeast:

DATA

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Certificates: organic
Allergens: sulfites

WINERY

MG: Michael Gindl. **SOL:** The name of an ancient vineyard in Michaels home village Hohenruppersdorf. SOL can also be taken as a synonym for the sun but also for the soul in his wines. Wines with extraordinary mineral character, picked from organic treated vineyards, minimally processed and unfiltered. Wines for individualists - made by an individualist.

