



MICHIS FARM WHITE N.V.

Varietal:	Grüner Veltliner 90 % Gelber Muskateller 10 %
Cellar	
Malolactic	partly
Fermentation:	
Sulfur Added:	yes
Whole Grape	yes Grüner Veltliner
Pressing:	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



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.