



BANKERT - "DIE KRAKE" - MAISCHESOLERA N.V.

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard selection from the Kremstal
Site Type:	terraces, hilly land, plateau

CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % stoneware 300 - 1000 L 2 - 8 month(s) 100 %
Fermentation Process:	manual punch down
Maturing:	steel tank

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	0.2 g/l
Acid:	5.3 g/l
Drinking Temperature:	8 - 13 °C
Aging Potential:	medium (9 years)
Optimum Drinking Year:	2019 - 2025

WINE DESCRIPTION

Bankert is a vintage blend made according to a slightly modified solera system. The starting vintage of this wine was 2009. Only mash-fermented wines are added to the carefully blended wines. Only part of the total quantity is bottled at a time and the corresponding quantity of the new vintage is added to the main part. In this way, the depth of the Bankert's vintage continues to grow each year and the tension increases.

WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.

