

Grüner Veltliner Qualitätswein, 2017

vineyard

origin	Österreich, Carnuntum
Classification quality grade	
Site	Stixneusiedl, Prellenkirchen
site type	hilly land
varietal	Grüner Veltliner 100 %
varietal age	16 - 36 years
plant density	3000 plants/ha
varietal Yield	5300 liter/ha
geografical orientation	south
sea level	180 - 260 m



soil	calcareous	-----	-----
	loess	-----	-----
	loam	-----	-----
	gravel	-----	-----

weather / climate

average rainfall per year	250 - 450 mm
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Cellar

malolactic fermentation	yes				
fermentation	spontaneous				
skin contact	6 hours(s)				
fermentation vat	steel tank	-----	-----	12 day(s)	16°C - 18°C
maturing	steel tank	-----	-----	6 month(s)	-----
time on the full yeast	4 month(s)				

data

wine type	still wine	white	dry
alcohol	11 %		
allergens	sulfites		
drinking temperature	10 - 12 °C		
aging potential	little (3 years)		
Optimum Drinking Year	2019 - 2021		



wine description

flavor	dry
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