



Vineyard Characteristics

Vineyard Name / Location: Rosensteig
Grapes / Percentage: 100 % Grüner Veltliner
Elevation/ Size / Density: 240 m / 2 ha / 4500 vines per ha
Soil type(s)/ Aspect: loess soil, eastern exposure
Trellising / Pruning method: two long spurs with 5 buds
Harvest Date: middle of October
Yield: 3500 liters per ha
Average Age of Vines: Between 5 years and 40 years
Year Planted: 1998 and 1962
Notes: An old and very traditional vineyard, near the Danube and pannonian climate influenced

Vinification & Aging

Type of Press: pneumatic
Method of extraction: de-stemmed
Length of fermentation /
temperature: 8 to 10 days, 18 to 20 degrees Celsius
Fermented in: stainless steel
Malolactic / percentage: no malolactic
Aged in / length: stainless steel 5 months
Notes: we harvest with small cases of 25 kg and let the juice 24 hours clarify itself, we don't use any enzymes or other chemical things

Analytical Data: Alcohol 12.2% / Acidity 6,9 g/l / Residual Sugar 1.4 g/l
Total production: 7000 liters

IMPORTED BY AVATAR WINE MARKETING

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