



<b>Variety:</b>	Grüner Veltliner
<b>Vineyard(s) / Appellation:</b>	Hundслеiten/Sandtal / Qualitätswein
<b>Soil / aspect / slope:</b>	Heavy clay with a rock underneath / Slope to the South-west
	<b>Age of Vines:</b> 31 years; <b>Vines per hectare:</b> 4.000 <b>Training form:</b> trellis training system at about 60-90 cm <b>Cutting:</b> Guyot <b>Soil cultivation:</b> the rows of vines have open soils, between the rows, there is green cover.
<b>Vineyard Notes:</b>	<b>Protection of Plants:</b> We work our vineyards in a very natural way. We try to support beneficial insects To use pesticides (against mildew) only when needed, we have weather-stations in the vineyards, that inform us per PC about the actual conditions. Also our stocks of roses at the beginning of the rows of vines do warn us.
<b>Harvest Date:</b>	By the middle of October, with a must weight of 20°KMW, picked by hand with a small, well-trained team which selects the grapes directly in the vineyard.
<b>Wine Maker:</b>	Roman Pfaffl
<b>Vinification:</b>	The must stands 12 hours before pressing. Fermented with automatic temperature-control at 17°C; Stored 6 months in stainless steel; Bottled in our cellar, in Rhin-wine-bottles.
<b>Analysis:</b>	Alcohol: 14 vol%; Acidity: 6,2 g/l; Residual Sugar: 4,5 g/l
<b>Winemakers notes:</b>	A great wealth of fragrances: sweet fruit alternating with morello cherry and pear, combining richness with style. The interplay of raciness and finesse continues on the palate, fine tones of herbs and pepper. An elegant Veltliner that has potential for a long storage. For the classics of Viennese cuisine such as Vienna Schnitzel, oven chicken and similar dishes.
<b>Suggested retail price:</b>	
<b>Number of cases produced:</b>	1.000 cases

IMPORTED BY AVATAR WINE MARKETING

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