



Variety:	Grüner Veltliner
Vineyard(s) /Appellation:	Hochfeld / Qualitätswein
Soil / aspect / slope:	Loess, South slope
Vineyard Notes:	The vineyard "Hochfeld" is sloping to the South. Through the Hochleitenwald, a wood of 4.000 ha, the hill concatenation is shaded against the cold northern winds. The situation is favored micro climatically, problems by soil erosion could be eliminated by green covering in recent years.
Harvest Date:	By the middle of October
Wine Maker:	Roman Pfaffl
Vinification:	Picked by hand with a small, well-trained team which selects the grapes directly in the vineyard; Fermented with automatic temperature-control at 16°C; No malolactic; Matured 5 months in stainless steel before bottling.
Analysis:	Alcohol: 12,5 % vol.; Acidity: 6,1 g/l; Residual sugar: 1,6 g/l
Winemakers notes:	A dense wine with an almost filigree structure. Its good peppery tone and playful nature make this a Veltliner with many facets and noble character. Fits very well to white meat such as chicken or turkey, but also to fish.
Suggested retail price:	
Number of cases produced:	1.000 cases

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