

Wine: Grüner Veltliner Klostersatz Federspiel 2006:



VINEYARD:

Location: Oberloiben

Climate: Eastern pannonian aistreams meet Atlantic influences from the west.

Altitude: 230 m

Exposition: a flat site in the Loibner Basin

Soil type: a deep-soiled plot in the Loibner Basin, where the washed-away terrace rock mingles with brown earth and Danube sand.

Varieties: 100% Grüner Veltliner

Age of vines: 10 - 40 years

Yield: 4500/ha

Harvesting: by hand

VINIFICATION:

Destemming: Yes

Pre-fermentation maceration: Yes

Yeast: Natural Yeast

Fermentation: stainless steel

Ageing: in stainless steel for 4 month

TECHNICAL INFORMATION:

Alcohol: 12,5%

Residual sugar: 2,5g/l

Acidity: 5,0g/l