

Wine: Grüner Veltliner Loibnerberg Smaragd 2006:



VINEYARD:

Location: Unterloiben

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

Altitude: 350 m

Exposition: south faced, very steep terraces

Soil type: austere primitive-rock soils

Varieties: 100% Grüner Veltliner

Age of vines: 15 – 45 years

Yield: 4000/ha

Harvesting: by hand

VINIFICATION:

Destemming: Yes

Pre-fermentation maceration: Yes

Yeast: Natural Yeast

Fermentation: stainless steel

Ageing: in oak casks for 6 month

TECHNICAL INFORMATION:

Alcohol: 15,0%

Residual sugar: 5,0g/l

Acidity: 5,0g/l