

# SÖLLNER

## WOGENRAIN GRUNER VELTLINER 2007

Organically-biodynamic grown. Elegant, fragrant, lively Veltliner. Hand-harvested from the ripe stocks surrounding the winery.

**Varietal:** Gruner Veltliner stocks with small amounts of other old varietals in field blend.

**Site and soil :** South-facing terraces and slopes surrounding Gösing. 270-320 m above sea-level. Humus Loess earth.

**Vinification :** Select, ripe grapes were hand-harvested early end Sept. 2007, pressed pneumatically, slow fermented with no residual sugar in stainless steel tank with the wild yeasts. After the first punching down, the wine matures for 3 months in great wooden casks on the fine yeast. Bottled in March 2008 in screwcap bottles: newest method for assuring wine stability and purity.

**Analysis:** 12 % alc./vol.dry

**Serving temperature :** about 9 degrees Celsius