



VARIETY:	Grüner Veltliner
VINTAGE:	2010
VINEYARD:	Single vineyard Satzen in Stratzing Wine growing area Kremstal
SOIL:	Deep loamy soil with good water storage capacity that provides enough water supply even in dry years. Every second row in the vineyard has a permanent green cover of winter vetch.
AGE OF THE VINES:	app. 30 years
HARVEST:	October 17 and 18, 2010
SUGAR CONTENT OF GRAPES:	18° KMW (kg sugar per 100 kg must)
YIELD PER HECTARE:	45 hectoliters
FERMENTATION:	temperature-controlled fermentation at 17 – 18 °Celsius.
VINIFICATION:	100 % in stainless steel tanks
BOTTLED ON:	February 18, 2011
ALCOHOL CONTENT:	12.0 % vol.
RESIDUAL SUGAR:	1.5 g grams per liter (dry)
ACIDITY:	6.9 grams per liter
TASTE:	bright yellow green, nose of citrus, on the palate fresh and well balanced, delicate aromas of green apples, harmonious interlacing of acidity, a fruity Grüner Veltliner.