



Weinviertel DAC Reserve Quittengang 2015

Weinviertel DAC, Reserve

Origin:	Austria, Weinviertel, Maissau
Quality grade:	Weinviertel DAC
Site:	Quittengang
Normal Classification:	Reserve
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 30 years 3000 plants/ha 2500 liter/ha
Sea Level:	330 m
Soil:	granite sub soil loess top soil

Weather / Climate

Climate: continental

Cellar

Harvest: handpicked

Malolactic: no

Fermentation:

Skin Contact: 10 hour(s)

Fermentation: selected yeast
steel tank | 3 week(s) | 20 - 22 °C

Maturing: steel tank

Time on the Full Yeast: 1 week(s)

Time on the Fine Yeast: 12 month(s)

Data

Wine Type: still wine | white | dry

Alcohol: 13.5 %

Allergens: sulfites

Drinking Temperature: 11 - 13 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2018 - 2026

Awards

Falstaff: 93

