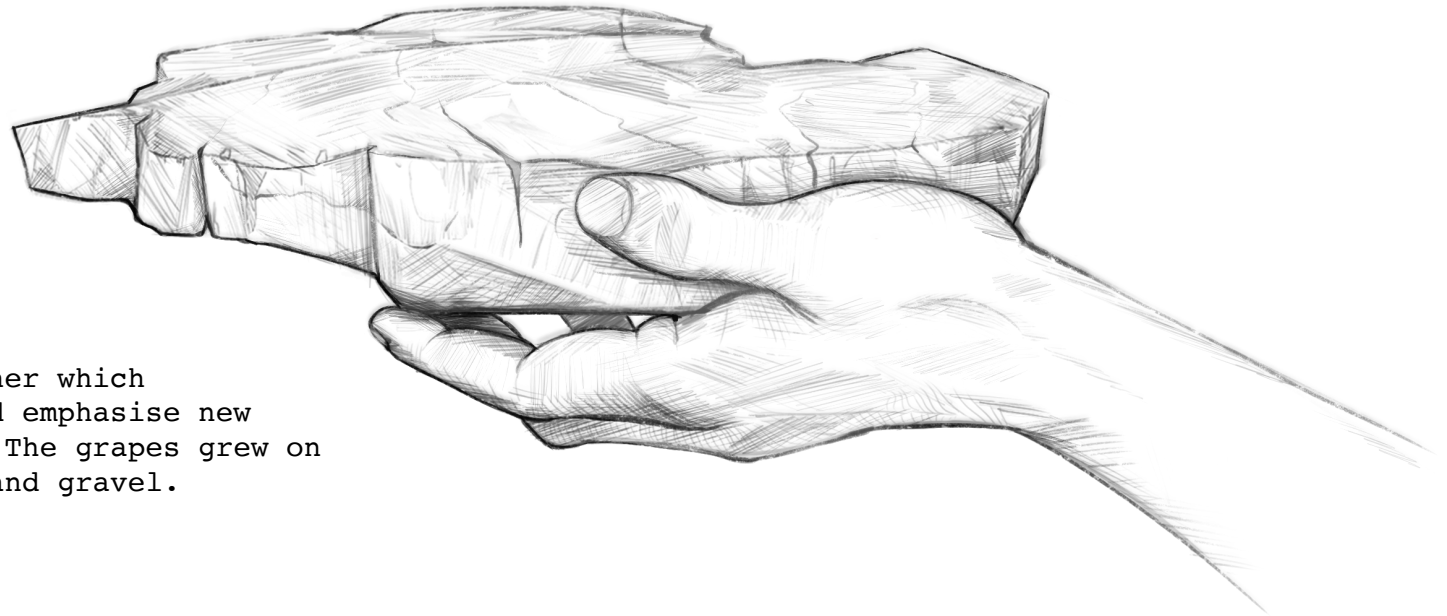


## Gondwana

48.474811, 15.922449

2018



The Gondwana is a Roter Veltliner which fermentation on the mash should emphasise new facets of the Roter Veltliner. The grapes grew on a soil characterised by loess and gravel.

Harvest - 28 September

Alcohol - 13.00

residual sugar - 0.50

acidity - 5.80

Bottles - 1331 Flaschen

The grapes were harvested on September 28 and the mash was put into acacia barrels. The wine and the berries spent 35 days in the barrels, regularly the mash was moved in the juice and the yeast was stirred up several times. This gave the Rote Veltliner its unique Character and guarantees its multi-layered aroma over several years.

The wine was bottled on November 21.