

WEINGUT
IN DER EBEN

Gewürztraminer

Mitterberg IGT

Vintage:	2018
Grape varieties:	100 % Gewürztraminer
Soil:	grapes from 2 vineyards: - a porphyry soil of volcanic origin (sparse, rocky, warm) - a soil of fluvial sediments (deep and fertile)
Training system / Age of the vines:	Guyot; 9 -25 year old vines
Viticulture practices:	Organic from 1990, since 2014 biodynamic
Vinification:	Fermented with natural yeasts in a big oak cask. About 30% are fermented with skins and stems. Malolactic fermentation and maturation in big oak cask. Filled without finings – non filtered.
Analysis:	Alcohol: 13,22 % Vol Acidity: 4,65 g/l Residual sugar: < 1,00 g/l tot. SO ₂ : 54 mg/l
Produced number of bottles:	approx. 2.950