

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Grüner Veltliner Schütt
Style	Smaragd
Viticulturist	Knoll family
Location	Wachau/ Unter-Loiben
Elevation/ Altitude	240 m
Exposition	foot of the mountain
Soil type	pure primary rock, Gneiss based
Vineyard's style	most minerality, very focussed, straight and powerful wines
Methods of training	modified Moser Training System
Density of planting	3'500 - 4'000 per hectare / 2.40 – 2.80m row spacing
Average vine age of this vineyard	10 to 48 years, average: 25 years
Yield restriction	the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha
Harvesting	by hand green harvest if necessary
Selective harvest/ sorting tables	yes / no sorting tables

VINIFICATION

Destemming, whole bunch, carbonic maceration, press type	no destemming, skin contact, no carbonic maceration, pneumatic press
Yeast cultured	cultured and natural yeast
Fermentation vessel – size & material	cask and stainless steel tank from 500 to 5'000 litres depending on batch quantity
Fermentation – length & temperature	5- 15 days, 23 - 26 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 6 - 8 months, no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month / release in September

Closure natural cork

VINTAGE 2010

Analytics Alcohol 13,5 %

Acidity 6,8 g/l

Sugar 1,0 g/l

Production bottles

Tasting note (Ultimate Austrian Wine Guide 2011/2012) delicate herbal piquancy, mature apple, delicate floral honey, white pepper
very elegant, tight, lots of finesse, long lasting
Potential