

Winery Emmerich KNOLL

WINE

| | |
|--|--|
| Wine name/ Variety | Grüner Veltliner Vinothekfüllung |
| Style | Smaragd |
| Viticulturist | Knoll family |
| Location | Wachau/ Unter-Loiben |
| Elevation/ Altitude | 240 – 350 m |
| Exposition | from the foot of the mountain and terraced vineyards with southern exposition |
| Soil type | different soils from all Grüner Veltliner single vineyards |
| Vineyard's style | grapes from different vineyards |
| Methods of training | modified Moser Training System |
| Density of planting | different density (Kreutles, Loibenberg, Kellerberg) |
| Average vine age of this vineyard | grapes from different vineyards |
| 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 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 2009

Analytics Alcohol 14%

Acidity 5,2 g/l

Sugar 4,6 g/l

Production 9'000 bottles

Tasting note Fine stone fruits, whiff off herbal spiciness, yellow apple, hints of tobacco, still closed. Fleet-footed, ripe apple and mango, hides its muscles, elegant and harmonious, high ripening potential.