

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Grüner Veltliner Trum
Style	Federspiel
Viticulturist	Knoll family
Location	Wachau/ Unter-Loiben
Elevation/ Altitude	210m
Exposition	Slightly southernly exposed
Soil type	Gföhler Gneis
Vineyard's style	Minerally driven, precise
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	5 to 45 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- 10 days, 20 -22 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 3 months, no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month

Closure natural cork

VINTAGE 2017

Analytics Alcohol 12,5 %

Acidity 5,3 g/l

Sugar 1,0 g/l

Falstaff 2018/19 92 points