

WEINGUT  
**IN DER EBEN**

**Gewürztraminer**

Mitterberg IGT

Vintage:	2017
Grape varieties:	100 % Gewürztraminer
Soil:	Porphyry – volcanic subsoil sparse, rocky, warm
Training system / Age of the vines:	Guyot; 9 year old vines
Viticulture practices:	Organic from 1990, since 2014 biodynamic
Vinification:	Fermented with natural yeasts in 500l casks. Malolactic fermentation and maturation in used oak casks. Filled without finings – non filtered.
Analysis:	Alcohol: 12,80 % Vol Acidity: 7,16 g/l Residual sugar: < 1,00 g/l tot. SO <sub>2</sub> : 12 mg/l
Produced number of bottles:	approx. 850