

Gmeinböck



Zutaten und Nährwerte:



SANDSTEIN 500 - 2024

WINE YEAR 2024

The 2024 wine year was characterized by sufficient rainfall in winter, early flowering in May and an exceptionally early harvest at the end of August. The warm temperatures from January in particular ensured that ripening was well advanced. Despite the enormous rainfall during the harvest period, we are very satisfied with the quality.

GRAPE VARIETY

Chardonnay and Weißburgunder feel particularly at home in our sandstone vineyards. The lean, well-drained soils give them structure, minerality, and elegant tension. Here, wines are crafted with delicate fruit, subtle spice, and a clear Burgundian character. shows

STYLE & CHARACTER

The grapes for Sandstein 500 come from prime vineyard sites. The must was spontaneously fermented with indigenous vineyard yeasts in oak and then matured for 18 months in a 500-litre tonneau. The result is a wine of elegance and tension, layered and complex – with depth, character, and ever-evolving nuances.

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2024
VINIFICATION:	Large wooden barrel
DRINKING TEMPERATUR:	12-14°C
EAN-CODE:	9120039553795
QUALITY CLASS:	Quality wine
CONTENTS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	13,0 %
ACID:	5,4 g/l
REMAINING SUGAR:	6,4 g/l



NACHHALTIG
AUSTRIA



VEGAN

