

Wine Type:	still wine red dry
Alcohol:	13 %
Residual Sugar:	1.1 g/l
Acid:	5 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	17 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2015 - 2030



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Foggathal
Site Type:	hilly land
Varietal:	Zweigelt 60 % 30 years 4000 plants/ha 4000 - 4500 liter/ha Cabernet Sauvignon 40 %
Geographical Orientation:	south, south west
Sea Level:	230 - 240 m
Soil:	iron containing loam



WEATHER / CLIMATE

Average Rainfall Per	450 - 700 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked October 8
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 2 week(s) 28 - 30 °C
Maturing:	oak barrel 500 L used barrel 28 month(s)
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	24 month(s)
Bottling:	Dec. 1, 2015

WINERY



Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.