



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Foggathal
Site Type:	hilly land
Varietal:	Zweigelt 60 % 29 years Cabernet Sauvignon 40 %
Geographical Orientation:	south, south west
Sea Level:	230 - 240 m
Soil:	iron containing loam

CELLAR

Harvest:	handpicked October 18
Fermentation:	spontaneous
Maturing:	oak barrel 500 L used barrel 18 month(s)
Bottling:	Sept. 10, 2013

DATA

Wine Type:	Still wine red dry
Alcohol:	13.2 %
Residual Sugar:	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:	2014 - 2029

