



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 50 years
Geographical Orientation:	south
Sea Level:	220 m

CELLAR

Harvest:	handpicked October 12
Fermentation:	spontaneous
Maturing:	steel tank 6 month(s)
Bottling:	May 25, 2013

DATA

Wine Type:	Still wine white dry
Alcohol:	14 %
Residual Sugar:	9.1 g/l
Acid:	4.9 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2015 - 2030

