



|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| <b>Quality grade:</b>            | Österreichischer Qualitätswein                       |
| <b>Site:</b>                     | Vineyard Selection                                   |
| <b>Site Type:</b>                | hilly land   |
| <b>Varietal:</b>                 | Pinot Noir 100 %   32 years                          |
| <b>Geographical Orientation:</b> | south  |
| <b>Sea Level:</b>                | 230 - 240 m  |
| <b>Soil:</b>                     | iron containing loam                                 |

### CELLAR

|                         |   |
|-------------------------|---|
| <b>Harvest:</b>         | handpicked   October 6                                  |
| <b>Fermentation:</b>    | spontaneous   |
| <b>Maturing:</b>        | small wooden barrel   500 L   used barrel   20 month(s) |
| <b>Bottling:</b>        | natural cork   Sept. 5, 2014                            |
| <b>Deacidification:</b> | no  |
| <b>Acidification:</b>   | no  |

### DATA

|                               |                               |
|-------------------------------|-------------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry        |
| <b>Alcohol:</b>               | 13.2 %                        |
| <b>Residual Sugar:</b>        | 1 g/l                         |
| <b>Acid:</b>                  | 5.5 g/l                       |
| <b>Certificates:</b>          | respect - BIODYN, bio-dynamic |
| <b>Allergens:</b>             | sulfites                      |
| <b>Drinking Temperature:</b>  | 16 - 18 °C                    |
| <b>Aging Potential:</b>       | high (35 years)               |
| <b>Optimum Drinking Year:</b> | 2015 - 2032                   |

