



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 70 % 34 years Chardonnay 20 % 29 years Weißburgunder 10 % 24 years
Geographical Orientation:	south
Sea Level:	220 - 230 m
Soil:	loess large

CELLAR

Harvest:	handpicked October 8 - October 10
Fermentation:	spontaneous
Maturing:	30 % small oak barrel 500 L used barrel 36 month(s) 70 % large wooden barrel 2000 L used barrel 36 month(s)
Bottling:	Nov. 30, 2015

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.2 g/l
Residual Sugar:	3.8 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2019 - 2034

