

Wine Type:	still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	5.4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2017 - 2024



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Riedenwein
Site:	Exlberg
Site Type:	plains
Varietal:	Pinot Noir 100 % 19 years 4000 plants/ha 4000 - 4500 liter/ha
Sea Level:	220 m
Soil:	loess large

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked October 16
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 10 day(s) 27 - 29 °C
Maturing:	small wooden barrel 500 L used barrel 12 month(s)
Bottling:	Jan. 16, 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.

