

Wine Type:	still wine red dry
Alcohol:	13 %
Residual Sugar:	1.2 g/l
Acid:	5.3 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (35 years)
Optimum Drinking Year:	2016 - 2033



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 33 years 4000 plants/ha 3500 liter/ha
Geographical Orientation:	south
Sea Level:	230 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked October 16
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 14 day(s) 100 %
Fermentation:	spontaneous steel tank temperature control: yes 27 - 29 °C
Maturing:	small wooden barrel 500 L used barrel 20 month(s)
Bottling:	natural cork Dec. 1, 2015
Deacidification:	no
Acidification:	no

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.