



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Riedenwein
Site:	single vineyard Mordthall
Normal Classification:	1. ÖTW Erste Lage
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 23 years
Geographical Orientation:	south, south west
Sea Level:	240 - 250 m
Soil:	loess top soil crystalline rocks sub soil

Vineyard Site:

The name Mordthall is based on the discovery of mammoth bones and stone tools, which indicate mammoth hunting. The vineyards sloping down to the southwest and the valley protected from the west offer optimal conditions. Sand and gravel overlaid by a layer of loess with crystalline rocks from an old Danube course characterise the subsoil of the site.

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	large wooden barrel 2000 L used barrel 3 month(s)
Bottling:	natural cork
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2016 - 2033

