



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Mordthal
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 35 years
Geographical Orientation:	south
Sea Level:	230 m
Soil:	loess large top soil sand little sub soil gravel medium sub soil crystalline rocks medium sub soil

Vineyard Site:

The name Mordthal 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.

WEATHER / CLIMATE

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked October 23
Fermentation:	spontaneous
Maturing:	steel tank 4 month(s)
Bottling:	July 28, 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.8 g/l
Acid:	7.4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2018 - 2030

WINE DESCRIPTION



Yellow-fleshed peach in the nose, extraordinary attractive and juicy. A classically beautiful Riesling with a perfectly balanced acidity, creamy, mellow texture and an extremely long presence on the palate Enjoy now, as well as hold back for aging!