

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	1.8 g/l
Acid:	6.4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2018 - 2035



VINEYARD

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.

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Riedenwein
Site:	single vineyard Mordthal
Normal Classification:	1. ÖTW Erste Lage
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 25 years 4000 plants/ha 5000 liter/ha
Geographical Orientation:	south, south west
Sea Level:	240 - 250 m
Soil:	loess top soil crystalline rocks sub soil



WEATHER / CLIMATE

Climate:	continental
Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked October 20
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 5 month(s) 20 - 23 °C
Skin Contact:	6

Maturing:	large wooden barrel 2000 L used barrel 3 month(s)
Time on the Full Yeast:	5 month(s)
Time on the Fine Yeast:	4 month(s)
Bottling:	July 27, 2017

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.