



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Schlossberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 35 years 4000 plants/ha 4500 liter/ha
Geographical Orientation:	south
Sea Level:	220 m
Soil:	loess large

Vineyard Site:

The vineyards around the former Winkelberg Castle slope southwards and are located on a plateau behind the edge of the Wagram. Beneath the thick, fertile loess cover lie cold-period terrace gravels of the Danube and, again beneath them, clayey-silty, Miocene marine sediments with sand packets that indicate periodic storm events.

WEATHER / CLIMATE

Average Rainfall Per 450 - 750 mm

Vintage:

CELLAR

Harvest:	handpicked October 27
Malolactic Fermentation:	yes
Skin Contact:	6
Fermentation:	spontaneous steel tank 5 month(s) 23 °C
Maturing:	large wooden barrel 2000 L used barrel 3 month(s)
Time on the Full Yeast:	5 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	July 26, 2017

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	2 g/l
Acid:	6.3 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2018 - 2030



WINE DESCRIPTION

Bernstein, Birnenschale, Apfelkerne. Ausgesprochen elegant und leichtfüßig. Tänzelnd auch am Gaumen. Reife, klare Birnenfrucht, tolles Gerbstoffgerüst. Irrsinnig elegant, würzig und lang im Nachhall. Ein klassisch schöner, kühler und fordernder Grüner Veltliner!

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.