



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
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

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked October 27
Fermentation:	spontaneous
Maturing:	large wooden barrel 2000 L used barrel 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!