

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	0.5 g/l
Acid:	5.2 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2018 - 2030

VINEYARD

Origin:	Austria
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Traminer 50 % 35 years 3300 plants/ha 3000 liter/ha Grüner Veltliner 50 % 35 years 3300 plants/ha 4500 liter/ha
Geographical Orientation:	east
Sea Level:	220 m
Soil:	loess large

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % concrete egg 14 day(s) 100 %
Maturing:	25 % concrete egg 700 L 12 month(s) 75 % large wooden barrel 2000 L used barrel 12 month(s)
Time on the Full Yeast:	12 month(s) 12 month(s)
Bottling:	natural cork end/october 2018
Deacidification:	no
Acidification:	no



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.