



|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria  |
| <b>Quality grade:</b>            | Österreichischer Landwein                                    |
| <b>Site:</b>                     | Vineyard Selection   |
| <b>Site Type:</b>                | plateau  |
| <b>Varietal:</b>                 | Traminer 50 %   35 years<br>Grüner Veltliner 50 %   35 years |
| <b>Geographical Orientation:</b> | east   |
| <b>Sea Level:</b>                | 220 m  |
| <b>Soil:</b>                     | loess   large  |

### WEATHER / CLIMATE

**Rainfall 2017:** 474 hours

### CELLAR

|                         |  |
|-------------------------|--|
| <b>Harvest:</b>         | handpicked   end/september   |
| <b>Fermentation:</b>    | spontaneous  |
| <b>Maturing:</b>        | 25 %   concrete egg   700 L   12 month(s)<br>75 %   large wooden barrel   2000 L   used barrel   12 month(s) |
| <b>Bottling:</b>        | natural cork   end/october 2018  |
| <b>Deacidification:</b> | no   |
| <b>Acidification:</b>   | no   |

### DATA

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

