



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 35 years
Geographical Orientation:	south
Sea Level:	230 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2015: 492 hours

CELLAR

Harvest:	handpicked October 10
Fermentation:	spontaneous
Maturing:	small wooden barrel 500 L used barrel 20 month(s)
Bottling:	natural cork July 28, 2017
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.2 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (35 years)
Optimum Drinking Year:	2018 - 2035

