



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Chardonnay 75 % 32 years Weißburgunder 25 % 27 years
Geographical Orientation:	south
Sea Level:	220 - 230 m
Soil:	loess large

WEATHER / CLIMATE

Rainfall 2015:	492 hours
-----------------------	-----------

CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Maturing:	small oak barrel 500 L used barrel 36 month(s) Batonnage: 4 times per month
Bottling:	natural cork middle/november 2018
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.8 g/l
Acid:	5.4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2022 - 2037

