



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein
Site:	Foggathal
Site Type:	hilly land
Varietal:	Zweigelt 60 % 34 years Cabernet Sauvignon 40 %
Geographical Orientation:	south, south west
Sea Level:	230 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked October 8
Fermentation:	spontaneous
Maturing:	oak barrel 500 L used barrel 28 month(s)
Bottling:	natural cork April 30, 2018
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:	17 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2019 - 2034

WINE DESCRIPTION

Almond blossoms, sweet juicy sour cherries, a touch of blueberry. A superb elegant palate, defined by juicy chubbiness and braced by ripe acidity. A very refined red wine blend for all those looking for elegance!

