



STIERWOSCHA GEMISCHTER SATZ 2018

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	3.4 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2019 - 2021

VINEYARD

Origin:	Austria, Kremstal
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Müller-Thurgau 50 % Grüner Veltliner 25 % Riesling 15 % Roter Veltliner 10 %
Geographical Orientation:	south west
Sea Level:	200 - 340 m
Soil:	slate loess gravel

HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	no
Maceration:	squashed 8 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 2 - 3 week(s) temperature control: yes 20 - 22 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	6
Bottling:	screw cap beginning/march 2019
Deacidification:	no
Acidification:	no



WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.