



STIERWOSCHA GEMISCHTER SATZ 2018

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| 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 |

CELLAR

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

DATA

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| 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 |

WINERY



BIO Weingut Zöller | Hauptstraße 58 | 3552 Dross | Austria

office@weingutzoeller.at | www.weingutzoeller.at/ |  | www.instagram.com/weingutzoeller/ | www.facebook.com/weingutzoeller

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.