



Origin:	Austria
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Traminer 50 % 34 years Grüner Veltliner 50 % 34 years
Geographical Orientation:	east
Sea Level:	220 m
Soil:	loess large

WEATHER / CLIMATE

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked October 10 - October 12
Fermentation:	spontaneous
Maturing:	25 % concrete egg 700 L 12 month(s) 75 % large wooden barrel 2000 L used barrel 12 month(s)
Bottling:	natural cork Aug. 31, 2017
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	5.2 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2017 - 2029

