



NBO 2016

WINE DESCRIPTION

The Orange/Natural version of the Neuburger 2016 was allowed to spend the entire fermentation on the mash. The wine was then aged and matured in 400l wooden barrels. Without any additives, i.e. also without sulphur, the wine was then stored in stainless steel tanks for another 6 months after 18 months in wooden barrels.

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	0.8 g/l
Acid:	4.9 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2022

VINEYARD

Origin:	Austria, Kremstal
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Neuburger 100 % 56 years 3500 - 4000 plants/ha 4000 liter/ha
Geographical Orientation:	south
Sea Level:	340 m
Soil:	loess

HARVEST AND MATURING

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % open fermentation vat 2 - 18 week(s) 100 %
Filter:	unfiltered
Sulfur Added:	no
Maturing:	small wooden barrel 400 L used barrel 18 month(s)
Time on the Full Yeast:	18 month(s)
Bottling:	natural cork beginning/may 2018



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 varietial range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.