



PARAGRAPHENREITER 2016

WINE DESCRIPTION

The Paragraphe(re)iter... A Müller Thurgau that was allowed to mature in a 300l wooden barrel after the mash fermentation with 'Putz' and 'Stingel'. It is a prime example of how typical mash fermentations can proceed. If you look very closely, you will find faults, but in this case they are so supportively pronounced that, all in all, everything promises fun in the mouth again and also makes a second sip and a third glass just so possible.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	0.3 g/l
Acid:	4.9 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2017 - 2021

VINEYARD

Origin:	Austria, Kremstal
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Müller-Thurgau 100 % 40 - 45 years 3500 - 4000 plants/ha 5500 liter/ha
Geographical Orientation:	south
Sea Level:	340 m
Soil:	loess

HARVEST AND MATURING

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % open fermentation vat 2 week(s) 100 %
Skin Contact:	30 week(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	oak barrel 500 L used barrel 6 month(s)



Time on the Full Yeast:	6 month(s)
Bottling:	natural cork end/august 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 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.