



# PARAGRAPHENREITER 2016

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

## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked   middle/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Skin Contact:</b>	30 week(s)
<b>Mash Fermentation:</b>	squashed   Stems: 100 %   open fermentation vat   2 week(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	oak barrel   500 L   used barrel   6 month(s)
<b>Time on the Full Yeast:</b>	6 month(s)
<b>Bottling:</b>	natural cork   end/august 2018
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

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

## WINE DESCRIPTION



The Paragraphenreiter... 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.

## 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.