



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Riedenwein
Site:	single vineyard selection
Varietal:	Roter Veltliner 100 % 5 years
Geographical Orientation:	south east, south
Sea Level:	220 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked October 11
Fermentation:	spontaneous
Maturing:	steel tank 5 month(s)
Bottling:	July 7, 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1.4 g/l
Acid:	5.1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2020 - 2030

