



TEST WHITE 2016

WINE DESCRIPTION

Bright golden yellow, delicate aromas of ripe apples. Lively and at the same time mature acidity, almost sparkling spiciness on the palate combined with the incomparable charm, as only the Veltliner



Wine Type:	Still wine white
Alcohol:	12.5 %
Residual Sugar:	< 1 g/l
Acid:	5.5 g/l
Certificates:	vegetarian, organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 15 °C
Optimum Drinking Year:	2020 - 2026


AWARD

James Suckling:	91
A la Carte:	98

VINEYARD

Vineyard Site:

The grapes were harvested by hand and brought unharmed to the press house in stackable boxes, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavor

Origin:	Austria, Kremstal
Quality grade:	Qualitätswein
Site:	single vineyard test white 
Normal Classification:	Klassik
Site Type:	terraces, hilly land
Varietal:	Riesling 100 % Frühroter Veltliner 30 %
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil



HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	no

Filter: filtered
unfiltered
Sulfur Added: wine
Maturing: 100 % | steel tank | 12 month(s)

WINERY

Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...