




test white 2016

Qualitätswein, Klassik

Origin:	Austria, Kremstal, Oberfucha, Langenlois
Quality grade:	Qualitätswein
Site:	single vineyard test white 
Normal Classification:	Klassik
Site Type:	terraces, hilly land
Varietal:	Riesling 100 % 6 - 10 years 4500 plants/ha 5500 - 6000 liter/ha Botrytis: 10 % Frühroter Veltliner 30 % 20 - 30 years 3400 plants/ha 3000 - 4000 liter/ha Botrytis: 10 %
Geographical Orientation:	north east, east, south east
Sea Level:	200 - 250 m
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil



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



WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	March flowering mild dry hail Autumn harvest cool rainy flooding
Rainfall 2016:	11 mm
Sunshine 2016:	68 hours

Vintage description:

Jahrgang 2018 ★★★★★☆ 2018 begann alles etwas früher – vom Austrieb und der Blüte bis zur Ernte. Das war sicherlich dem heißen Wetter geschuldet – der Winter ließ einfach auf sich warten und zeigte sich erst im März. Allerdings nur von kurzer Dauer: Ende April wurde es bereits sommerlich mit 30°C. Dadurch hatten wir einen überdurchschnittlich frühen Austrieb.

CELLAR

Harvest:	handpicked beginning/september - middle/ september 300 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no
Spontaneous with Pied de	yes
Cuve:	
Sulfur Added:	wine
Whole Grape Pressing:	yes
Mazeration:	destemmed and squashed 6 hour(s) 18 °C in the press with stems: yes completely destemmed 12 hour(s) 23 °C mash heating with stems: yes
Mash Fermentation:	squashed Stems: 0 % steel tank 1000 L
Press:	Sept. 7, 2021 manual pressed juice 12 hours Max Pressure: 2 bar 50 %

Fermentation:	spontaneous Pre Clarification: yes soft 16 hours Enzymes Used: no Riesling acacia barrel 1000 L used barrel 12 - 13 day(s) 18 - 24 °C 100 %
Filter:	filtered unfiltered
Maturing:	100 % steel tank 1000 L more than 2 years 12 month(s)
Time on the Full Yeast:	6 - 0 month(s)
Time on the Fine Yeast:	4 - 0 month(s)
Bottling:	screw cap Sept. 1, 2017 222 cases/6 Lot Number: 145234534 SO2 added: 15 mg
Certification:	Yes
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	125 %
Residual Sugar:	< 1 g/l
Acid:	5.5 g/l
Total Sulfur:	< 20 mg
Certificates:	vegetarian, organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 15 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2020 - 2026

AWARDS

James Suckling:	91
A la Carte:	98

BUYING SOURCES

Eggers & Sohn:	Germany, http://www.eggerssohn.com
Kastner Abholmarkt:	Austria, http://www.kastner.at
Majestic Wine:	Great Britain, www.majestic.co.uk/
Wein & Co:	Europe, http://www.weinco.at

PRODUCT CODES

EAN:	55676868
EAN / carton 6:	98988803930
UPC:	324234

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

WINERY

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

Vinification

test test