

WACHTER W I E S L E R



TIZENHAT 2016



Origin:	Austria, Südburgenland
Quality grade:	EU - Tafelwein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Welschriesling 20 - 40 years 4000 plants/ha 4000 liter/ha Grüner Veltliner
Geographical Orientation:	east, south east, south, south west, west
Sea Level:	250 - 400 m
Soil:	green slate iron containing



Cellar

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous barrel 500 L steel tank
Maturing:	barrel 500 L
Time on the Full Yeast:	6 month(s)
Time on the Fine Yeast:	4 month(s)

Data

Wine Type: Still wine | red | dry
Allergens: sulfites
Drinking Temperature: 10 °C
Aging Potential: medium (5 years)