



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Riesling 100 % 33 - 58 years
Geographical Orientation:	south east, south
Sea Level:	220 - 250 m
Soil:	loess weathered soil crystalline rocks

WEATHER / CLIMATE

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked October 4 - October 5
Fermentation:	spontaneous
Maturing:	steel tank 4 month(s)
Bottling:	screw cap Feb. 1, 2017
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	7 g/l
Residual Sugar:	2 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2017 - 2024

WINE DESCRIPTION

Bright yellow, intensive in the nose, resembles apricots and fresh herbs. Tempting and friendly. A classical. Riesling, balanced flow and spiciness.

