

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	4.2 g/l
Acid:	6.3 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2019 - 2031



VINEYARD

Vineyard Site:

The vineyards around the former Winkelberg Castle slope southwards and are located on a plateau behind the edge of the Wagram. Beneath the thick, fertile loess cover lie cold-period terrace gravels of the Danube and, again beneath them, clayey-silty, Miocene marine sediments with sand packets that indicate periodic storm events.

Origin: Austria, Wagram, Oberstockstall, Kirchberg am Wagram

Quality grade: Bio-Qualitätswein, Riedenwein

Site: Ried Schlossberg

Normal Classification: 1. ÖTW Erste Lage

Site Type: plateau

Varietal: Grüner Veltliner 100 % | 36 years
4000 plants/ha | 4500 liter/ha

Geographical Orientation: south

Sea Level: 220 m

Soil: loess | large



WEATHER / CLIMATE

Average Rainfall Per 450 - 750 mm

Vintage:



HARVEST AND MATURING

Harvest: handpicked | October 12

Grape Sorting: mechanical

Malolactic Fermentation: yes

Maceration: 10 hour(s)

Fermentation: spontaneous
steel tank | 9 month(s) | temperature control: yes | 23 °C

Maturing: large wooden barrel | 2000 L | used barrel | 2 month(s)

Time on the Full Yeast:	9 month(s)
Time on the Fine Yeast:	2 month(s)
Bottling:	natural cork Oct. 1, 2019
Deacidification:	no
Acidification:	no

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.