

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2023



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 15 - 40 years 3500 - 3800 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked September 15 - September 17
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 2 month(s) 23 °C
Skin Contact:	4
Maturing:	steel tank 4 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	Jan. 10, 2017

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.