



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
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

WEATHER / CLIMATE

Rainfall 2016: 735 hours

CELLAR

Harvest:	handpicked September 15 - September 17
Fermentation:	spontaneous
Maturing:	steel tank 4 month(s)
Bottling:	Jan. 10, 2017

DATA

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

