



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 37 years
Geographical Orientation:	south
Sea Level:	230 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2017: 474 hours

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	small wooden barrel 500 L used barrel 20 month(s)
Bottling:	natural cork
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (35 years)
Optimum Drinking Year:	2020 - 2037

WINE DESCRIPTION

Thyme, dark ripe cherries, enormous spiciness in the nose; meaty, a hint of fine dare chocolate. Pure coolness on the palate, vibrant, with a crisp and present acidity. A beautiful, cool Pinot, that still stands at its beginning!

