



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Beerenauslese
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Riesling 100 % 23 - 63 years
Geographical Orientation:	south
Sea Level:	220 - 240 m
Soil:	loess large

WEATHER / CLIMATE

Rainfall 2017:	474 hours
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CELLAR

Harvest:	handpicked October 20
Fermentation:	spontaneous
Maturing:	steel tank 8 month(s)
Bottling:	screw cap beginning/may 2018
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white sweet
Alcohol:	11 %
Residual Sugar:	120 g/l
Acid:	9.4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (40 years)
Optimum Drinking Year:	2019 - 2043

