

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	5.8 g/l
Acid:	8 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2019 - 2031



VINEYARD

Vineyard Site:

The name Mordthal is based on the discovery of mammoth bones and stone tools, which indicate mammoth hunting. The vineyards sloping down to the southwest and the valley protected from the west offer optimal conditions. Sand and gravel overlaid by a layer of loess with crystalline rocks from an old Danube course characterise the subsoil of the site.

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Mordthal
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 36 years 3500 plants/ha 4000 liter/ha
Geographical Orientation:	south
Sea Level:	230 m
Soil:	loess large top soil sand little sub soil gravel medium sub soil crystalline rocks medium sub soil



WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked October 6
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	10 hour(s)

Fermentation:	spontaneous Pre Clarification: 12 hours Enzymes Used: no steel tank 8 month(s) temperature control: yes 22 - 25 °C
Maturing:	steel tank 3 month(s)
Time on the Full Yeast:	8
Time on the Fine Yeast:	3
Bottling:	natural cork Oct. 1, 2018
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.