



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Mordthall
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 36 years
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

Vineyard Site:

The name Mordthall 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.

WEATHER / CLIMATE

Rainfall 2017: 474 hours

CELLAR

Harvest:	handpicked October 6
Fermentation:	spontaneous
Maturing:	steel tank 3 month(s)
Bottling:	natural cork Oct. 1, 2018
Deacidification:	no
Acidification:	no

DATA

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

