



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	village vineyard selection
Varietal:	Roter Veltliner 100 % 5 years
Geographical Orientation:	south east, south
Sea Level:	220 - 240 m
Soil:	iron containing loam

WEATHER / CLIMATE

Rainfall 2017: 474 hours

CELLAR

Fermentation: spontaneous
Maturing: steel tank | 5 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 4 g/l
Acid: 6 g/l
Certificates: respect - BIODYN, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 15 °C
Aging Potential: high (30 years)
Optimum Drinking Year: 2021 - 2031

