



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Chardonnay 75 % 34 years Weißburgunder 25 % 29 years
Geographical Orientation:	south
Sea Level:	220 - 230 m
Soil:	loess large

WEATHER / CLIMATE

Rainfall 2017:	474 hours
-----------------------	-----------

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	small oak barrel 500 L used barrel 36 month(s)
Bottling:	natural cork
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.2 g/l
Acid:	6.1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2024 - 2039

WINE DESCRIPTION

A very subtle, delicate nose; fine bisque, apple blooms, crisp pear. Delightfully vivid on the palate; perfectly balanced, light bodied and refreshingly cool. Lively, present acidity, that promises a giant aging potential!

