



# TEST ALL IN 2017

## WINE DESCRIPTION

Fresh green apple, citrus, white pepper, and mineral notes. Lively acidity, silky texture, versatile pairing.

Wine Type:	Still wine   orange
Alcohol:	12 %
Acid:	0 g/l
Alcohol:	0 %
Certificates:	AT-BIO-402
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2024 - 2028

## AWARD

A la Carte:	94
Falstaff:	93

## VINEYARD

Vineyard Site:	asdfasdfsadfasdf asdfasdfsdf
Origin:	Austria, Kamptal
Quality grade:	Bio-Qualitätswein
Site:	Heiligenstein
Normal Classification:	Federspiel
Site Type:	terraces, hilly land
Varietal:	Blauburger 50 % Pinot Noir 50 %
Soil:	alluvial soil   medium   top soil bedrock

## HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	partly
Filter:	filtered layer filtration
Sulfur Added:	yes, wine
Maturing:	70 %   large wooden barrel   24 - 36 month(s) 30 %   steel tank   24 - 36 month(s)



## WINERY

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Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...