



## test all in 2017

Bio-Qualitätswein, Federspiel

<b>Origin:</b>	Austria, Kamptal, Zöbing, Langenlois
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Heiligenstein
<b>Normal Classification:</b>	Federspiel
<b>Site Type:</b>	terraces, hilly land
<b>Varietal:</b>	Blauburger 50 %   10 - 20 years 2000 plants/ha   3400 liter/ha Botrytis: 10 % Pinot Noir 50 %
<b>Geographical Orientation:</b>	north east, south
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	alluvial soil   medium   top soil bedrock

### Vineyard Site:

asdfsadfasdf asdfasdfsdf



## WEATHER / CLIMATE

<b>Climate:</b>	continental
<b>Seasons 2017:</b>	Spring   harvest   hot   rainy   frost Summer   harvest   hot   very dry   dryness September   harvest   mild   hail

### Vintage description:

Vintage in viticulture refers to the year in which the wine was produced. In this sense, it includes all wines that were produced and bottled from the grape harvest of a single ripening period. The vintage varies from one growing region to another and depends very much on the regional climate.

## CELLAR

<b>Harvest:</b>	handpicked   September 2 - September 4   20 kg cask
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	partly
<b>Spontaneous with Pied de Cuve:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	completely destemmed   10 hour(s)   20 °C   in the press   with stems: yes
<b>Skin Contact:</b>	10 - 12 hour(s)
<b>Juice Extraction:</b>	yes   20 %   Blauburger
<b>Mash Fermentation:</b>	Blauburger   squashed   Stems: 5 %   big oak barrel   1000 - 1600 L   used barrel   20 - 24 day(s)   temperature control: yes   24 - 28 °C   80 %
<b>Press:</b>	Oct. 20, 2021   manual   drained juice   12 hours   Max Pressure: 2 bar   100 %
<b>Fermentation Process:</b>	manual punch down   1 - 2 x day   Duration: 21 days
<b>Fermentation:</b>	spontaneous Pre Clarification: yes   soft   10 hours   Enzymes Used: yes Pinot Noir   small oak barrel   500 - 800 L   new barrel   2 - 3 week(s)   temperature control: yes   23 - 25 °C   80 % Fermentation Stop: By cooling At Residual Sugar 10 g/L
<b>Filter:</b>	filtered layer filtration   coarse
<b>Second Fermentation:</b>	Oct. 6, 2021   Bottle Sugar Type: must   25 g Yeast Type: selected yeast   14 g
<b>Pet-Nat:</b>	Residual sugar at bottling - 16 gram on Sept. 27, 2021
<b>Disgorgement:</b>	Sept. 29, 2021   cold   manual Storage Time: 36 months
<b>Riddling:</b>	manual
<b>Dosage:</b>	24 g/L sweet wine

<b>Maturing:</b>	70 %   large wooden barrel   1000 - 1600 L   used barrel   24 - 36 month(s) 30 %   steel tank   24 - 36 month(s)
<b>Time on the Full Yeast:</b>	24 - 36 month(s)
<b>Time on the Fine Yeast:</b>	24 - 28 month(s)
<b>Bottling:</b>	natural cork   beginning/march 2003   1200-1400 bottles   Lot Number: 23094832048 SO2 added: 20 mg 123 bottles
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   orange   dry
<b>Alcohol:</b>	12 %
<b>Total Sulfur:</b>	< 50 mg
<b>Acid:</b>	0 g/l
<b>Alcohol:</b>	0 %
<b>Certificates:</b>	AT-BIO-402
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2024 - 2028

## AWARDS

<b>A la Carte:</b>	94
<b>Falstaff:</b>	93

## BUYING SOURCES

<b>Eggers &amp; Sohn:</b>	Germany, <a href="http://www.eggerssohn.com">http://www.eggerssohn.com</a>
<b>Kastner Abholmarkt:</b>	Austria, <a href="http://www.kastner.at">http://www.kastner.at</a>
<b>Majestic Wine:</b>	Great Britain, <a href="http://www.majestic.co.uk/">www.majestic.co.uk/</a>
<b>Wein &amp; Co:</b>	Europe, <a href="http://www.weinco.at">http://www.weinco.at</a>

## PRODUCT CODES

<b>EAN:</b>	1946753214860
<b>EAN / carton 6:</b>	1946753214771

## WINE DESCRIPTION

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

## WINERY

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