



test all in 2017

Origin:	Austria, Kamptal, Zöbing, Langenlois
Quality grade:	Bio-Qualitätswein
Site:	Heiligenstein
Normal Classification:	Federspiel
Site Type:	terraces, hilly land
Geographical Orientation:	north east, south
Sea Level:	200 - 300 m
Soil:	alluvial soil medium top soil bedrock
Vineyard Site:	asdfasdfsadfasdf asdfasdfsdf



WEATHER / CLIMATE

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

Harvest:	handpicked September 2
Spontaneous with Pied de Cuve:	yes
Mash Fermentation:	Blauburger squashed big oak barrel 1000 - 1600 L used barrel temperature control: yes 24 - 28 °C
Fermentation:	spontaneous Pre Clarification: soft 10 hours Enzymes Used: yes Pinot Noir small oak barrel 23 - 25 °C 80 % Fermentation Stop: By cooling At Residual Sugar 10 g/L
Filter:	filtered layer filtration coarse
Pet-Nat:	Residual sugar at bottling - 16 gram on Sept. 27, 2021
Maturing:	70 % large wooden barrel 1000 - 1600 L used barrel 24 - 36 month(s) 30 % steel tank 24 - 36 month(s)
Bottling:	natural cork Lot Number: 23094832048
Deacidification:	no

Acidification: no

DATA

Wine Type: Still wine | orange | dry

Alcohol: 12 %

Acid: 0 g/l

Alcohol: 0 %

Certificates: AT-BIO-402

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: high (12 years)

Optimum Drinking Year: 2024 - 2028

AWARDS

A la Carte: 94

Falstaff: 93

BUYING SOURCES

Eggers & Sohn: Germany, <http://www.eggerssohn.com>

Kastner Abholmarkt: Austria, <http://www.kastner.at>

Majestic Wine: Great Britain, www.majestic.co.uk/

Wein & Co: Europe, <http://www.weinco.at>

WINERY

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