



TEST WHITE 2017

WINE DESCRIPTION


Bright golden yellow, delicate aromas of ripe apples. Lively and at the same time mature acidity, almost sparkling spiciness on the palate combined with the incomparable charm, as only the Veltliner

Wine Type:	Still wine white
Certificates:	vegetarian, organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 15 °C
Optimum Drinking Year:	2021 - 2027

VINEYARD

Vineyard Site:

The grapes were harvested by hand and brought unharmed to the press house in stackable boxes, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavor

Origin:	Austria, Kremstal
Quality grade:	Qualitätswein
Site:	single vineyard test white 
Normal Classification:	Klassik
Site Type:	terraces, hilly land
Varietal:	Riesling 100 % Frühroter Veltliner 30 %
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil

HARVEST AND MATURING

Fermentation:	spontaneous
Malolactic Fermentation:	no
Filter:	filtered unfiltered
Sulfur Added:	wine
Maturing:	100 % steel tank 12 month(s)

WINERY

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

