



test white 2017

Origin:	Austria, Kremstal, Oberfucha, Langenlois
Quality grade:	Qualitätswein
Site:	single vineyard test white 🌐
Normal Classification:	Klassik
Site Type:	terraces, hilly land
Geographical Orientation:	north east, east, south east
Sea Level:	200 - 250 m
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil



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

CELLAR

Harvest:	handpicked
Spontaneous with Pied de Cuve:	yes
Mash Fermentation:	squashed steel tank 1000 L
Fermentation:	spontaneous Riesling acacia barrel 18 - 24 °C 100 %
Filter:	filtered unfiltered
Maturing:	100 % steel tank 1000 L more than 2 years 12 month(s)
Bottling:	screw cap
Certification:	Yes
Deacidification:	no
Acidification:	no

DATA

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

Aging Potential: medium (6 years)

Optimum Drinking Year: 2021 - 2027

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 ...