



TEST WHITE 2017

Qualitätswein, Klassik



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 dry
Certificates:	vegetarian, organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 15 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2021 - 2027

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, Oberfucha, Langenlois
Quality grade:	Qualitätswein
Site:	single vineyard test white 
Normal Classification:	Klassik
Site Type:	terraces, hilly land
Varietal:	Riesling 100 % 7 - 11 years 4500 plants/ha 5500 - 6000 liter/ha Botrytis: 10 % Frühroter Veltliner 30 % 21 - 31 years 3400 plants/ha 3000 - 4000 liter/ha Botrytis: 10 %
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
Climate:	continental
Harvest:	handpicked 300 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no
Spontaneous with Pied de Cuve:	yes

Whole Grape	yes
Pressing:	
Mazeration:	destemmed and squashed 6 hour(s) 18 °C in the press with stems: yes completely destemmed 12 hour(s) 23 °C mash heating with stems: yes
Mash Fermentation:	squashed Stems: 0 % steel tank 1000 L
Press:	Sept. 7, 2021 manual pressed juice 12 hours Max Pressure: 2 bar 50 %
Fermentation:	spontaneous Riesling acacia barrel 1000 L used barrel 12 - 13 day(s) 18 - 24 °C 100 %
Filter:	filtered unfiltered
Sulfur Added:	wine
Maturing:	100 % steel tank 1000 L more than 2 years 12 month(s)
Bottling:	screw cap SO2 added: 15 mg
Deacidification:	no
Acidification:	no
Certification:	Yes
Eggers & Sohn:	Germany, http://www.eggerssohn.com
Kastner	Austria, http://www.kastner.at
Abholmarkt:	
Majestic Wine:	Great Britain, www.majestic.co.uk/
Wein & Co:	Europe, http://www.weinco.at
EAN:	55676868
EAN / carton 6:	98988803930
UPC:	324234

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

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