

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l
Acid:	6.9 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2019 - 2026



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Riesling 100 % 35 - 60 years 3500 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	220 - 250 m
Soil:	loess weathered soil crystalline rocks

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked September 8 - September 9
Grape Sorting:	manual
Malolactic Fermentation:	no
Mazeration:	6 hour(s)
Fermentation:	spontaneous Pre Clarification: 12 hours Enzymes Used: no steel tank 2 month(s) temperature control: yes 22 - 25 °C
Maturing:	steel tank 4 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	screw cap Feb. 27, 2019



Deacidification: no
Acidification: no

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.