



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
Geographical Orientation:	south east, south
Sea Level:	220 - 250 m
Soil:	loess weathered soil crystalline rocks

WEATHER / CLIMATE

Rainfall 2018: 630 hours

CELLAR

Harvest:	handpicked September 8 - September 9
Fermentation:	spontaneous
Maturing:	steel tank 4 month(s)
Bottling:	screw cap Feb. 27, 2019
Deacidification:	no
Acidification:	no

DATA

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

