



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Foggathal
<b>Normal Classification:</b>	Reserve
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 60 %   36 years Cabernet Sauvignon 40 %
<b>Geographical Orientation:</b>	south, south west
<b>Sea Level:</b>	230 - 240 m
<b>Soil:</b>	iron containing loam



### WEATHER / CLIMATE

**Rainfall 2018:** 630 hours

### CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	oak barrel   500 L   used barrel   28 month(s)
<b>Bottling:</b>	natural cork
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.2 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	17 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2022 - 2037



### WINE DESCRIPTION

Muted cherry-red with violet sprinklings. Initially leafy aroma with slight exotic wood followed by fragrances of dark berries. They stick to the palate assisted by a salty aroma reflecting the minerality of the soil. A refined wine with exciting aroma and floating elegance.