



## GLIMMERSCHIEFER SÜß 2018

<b>Wine Type:</b>	Still wine   white   sweet
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Aging Potential:</b>	high (25 years)
<b>Optimum Drinking Year:</b>	2019 - 2033



### VINEYARD

<b>Origin:</b>	Austria, Wachau, Vießling
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Bruck
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %   23 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	360 m
<b>Soil:</b>	mica schist   large

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Filter:</b>	layer filtration   sterile
<b>Maturing:</b>	steel tank   6 month(s)
<b>Bottling:</b>	screw cap

### WINERY

My estate is beginning and end of the Wachau region. Behind it starts the Waldviertel whereas in the other direction rise the extreme slopes of the Spitzer Graben in which my vines root: Riesling on the monumental and impressive Bruck vineyard, Veltliner just right beside on the vineyards of the Schön. Additionally I have been slowly developing some 13 terraces at the hillside of the Brandstatt which are a life dream and experiment at the same time. All the three of them share the severe conditions of the Spitzer Graben – a rough climate and rocky terrain with minimal yields. My vineyards are cultivated organically and most of the work is still done by hand. The results are wines which tell in a distinct and authentic way the story of our region.

