



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Steinberg
Site Type:	steep slope
Varietal:	Grüner Veltliner 100 % 11 - 61 years
Geographical Orientation:	south east
Sea Level:	230 - 240 m
Soil:	slate granite

Vineyard Site:

This steep southeast facing site consists of slate and granite. Its wines are crisp with mineral tones and vivid fruit.

WEATHER / CLIMATE

Rainfall 2018: 630 hours

CELLAR

Harvest:	handpicked beginning/september
Fermentation:	spontaneous
Maturing:	steel tank 4 - 8 month(s)
Bottling:	screw cap middle/march 2019
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	5.6 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2019 - 2026

