



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein, Local wine
Site:	village vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 17 - 42 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

WEATHER / CLIMATE

Rainfall 2018: 630 hours

CELLAR

Harvest:	handpicked beginning/september
Fermentation:	spontaneous
Maturing:	steel tank 6 month(s)
Bottling:	screw cap middle/may 2019
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2020 - 2025

