



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Österreichischer Qualitätswein, Riedenwein
<b>Site:</b>	single vineyard Mordthall
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %   27 years
<b>Geographical Orientation:</b>	south, south west
<b>Sea Level:</b>	240 - 250 m
<b>Soil:</b>	loess   top soil crystalline rocks   sub soil

### Vineyard Site:

The name Mordthall is based on the discovery of mammoth bones and stone tools, which indicate mammoth hunting. The vineyards sloping down to the southwest and the valley protected from the west offer optimal conditions. Sand and gravel overlaid by a layer of loess with crystalline rocks from an old Danube course characterise the subsoil of the site.

## WEATHER / CLIMATE

**Rainfall 2018:** 630 hours

## CELLAR

<b>Harvest:</b>	handpicked   September 14
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	large wooden barrel   2000 L   used barrel   3 month(s)
<b>Bottling:</b>	natural cork   June 24, 2019
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5 g/l
<b>Residual Sugar:</b>	1.8 g/l
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2020 - 2037

