



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Mordthal
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 37 years
Geographical Orientation:	south
Sea Level:	230 m
Soil:	loess large top soil sand little sub soil gravel medium sub soil crystalline rocks medium sub soil

Vineyard Site:

The name Mordthal 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

Harvest:	handpicked September 19
Fermentation:	spontaneous
Maturing:	steel tank 3 month(s)
Bottling:	natural cork June 25, 2019
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.9 %
Acid:	6.7 g/l
Residual Sugar:	3.2 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2020 - 2032



WINE DESCRIPTION

Gelbfleischiger Pfirsich, ausgesprochen attraktiv und saftig in der Nase. Ein klassisch schöner Riesling mit sehr gut eingebundener Säure, tollem Schmelz und ausserordentlich langer Präsenz am Gaumen. Bereitet jetzt schon großes Trinkvergnügen, hat aber ebenso das Potenzial eines Langstreckenläufers!