

Wine Type:	Pet Nat white dry
Alcohol:	11.5 %
Residual Sugar:	4.8 g/l
Acid:	7.3 g/l
Total Sulfur:	0 mg
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2019 - 2022



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Riesling 50 % Gelber Muskateller 50 %
Geographical Orientation:	south east
Sea Level:	280 - 300 m
Soil:	loess



HARVEST AND MATURING

Harvest:	handpicked August 27
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	1 day(s)
Fermentation:	spontaneous
	Pre Clarification: 12 hours Enzymes Used: no
	stainless steel tank 1 month(s) temperature control: yes 23 °C
Pet-Nat:	Residual sugar at bottling - 20 gram on Sept. 15, 2018
Disgorgement:	May 15, 2019 warm mechanical
	Storage Time: 8 months
Bottling:	middle/september
Deacidification:	no
Acidification:	no



WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.