



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Riedenwein
Site:	Ried Schlossberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 37 years
Geographical Orientation:	south
Sea Level:	220 m
Soil:	loess large
Vineyard Site:	

The vineyards around the former Winkelberg Castle slope southwards and are located on a plateau behind the edge of the Wagram. Beneath the thick, fertile loess cover lie cold-period terrace gravels of the Danube and, again beneath them, clayey-silty, Miocene marine sediments with sand packets that indicate periodic storm events.

WEATHER / CLIMATE

Rainfall 2018: 630 hours

CELLAR

Harvest:	handpicked September 15
Fermentation:	spontaneous
Maturing:	large wooden barrel 2000 L used barrel 2 month(s)
Bottling:	natural cork June 24, 2019
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	1.5 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2020 - 2032

WINE DESCRIPTION



Juicy yellow apple, yellow greengage, bisque, fresh almonds, quite spicy in the nose. Elegant texture, at the same time with a proper pressure on the palate; very spicy, vivid, long - apple skin and fresh almonds at the back of the palate. The excellent tannin structure promises a great aging potential!