



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Local wine
Site:	village vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 18 - 43 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

WEATHER / CLIMATE

Rainfall 2019:	538 hours
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CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	steel tank 6 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2 g/l
Acid:	5.2 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2020 - 2026

