



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

WEATHER / CLIMATE

Rainfall 2019: 538 hours

CELLAR

Harvest:	handpicked September 6
Fermentation:	spontaneous
Pet-Nat:	Residual sugar at bottling - 20 gram on Sept. 15, 2018
Disgorgement:	Storage Time: 8 months
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Pet Nat white dry
Alcohol:	11.5 %
Residual Sugar:	6.5 g/l
Acid:	7.3 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2020 - 2023

WINE DESCRIPTION

Cool pear skin yellow. Butter brioche, fresh sour dough in the nose; citrus zests, white almond mousse. Finest, yet present pelage; juicy pear, candied citrus zests on the palate; the aftertaste with a touch of pear skin. A definitely elegant, refreshing and easy drinking Pet Nat!

