



Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.2 g/l
Acid:	5.6 g/l
Drinking Temperature:	10 - 12 °C
Aging Potential:	high



Award

Falstaff:	93
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Vineyard

Vineyard Site:

The vineyards of the Ried Hochrain lie between Hölhgraben and Satzen on flat terrain at elevations of around 200 to 210 meters. The soil is a calcareous rigol soil formed from loess. This loess was deposited toward the end of the ice ages by winds that carried the yellow, clay-rich dust from the gravel terraces of the major glaciers and rivers into the Kremstal, where it accumulated into substantial layers. These fertile soils provide ideal growing conditions for the vines, whose deep-reaching roots are able to access ample water and nutrients even during hot, dry summer periods. The word Rain refers to a boundary strip between two fields, which in this case lay above the village. The predominant grape variety planted here is Chardonnay, which is particularly well suited to the relatively high lime content of the soil.



Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Hochrain
Normal Classification:	Lagenwein
Site Type:	plateau
Varietal:	Chardonnay 100 %
Geographical Orientation:	south
Soil:	alluvial soil alluvial gravel calcareous

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous oak barrel 300 L 0 °C
Maturing:	oak barrel 300 L
Bottling:	natural cork

Product Codes

EAN:	9120008893150
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