



Wine Type:	Still wine white dry
Alcohol:	14 %
Residual Sugar:	8.8 g/l
Acid:	5.9 g/l
Drinking Temperature:	10 - 12 °C
Aging Potential:	high

Award

Falstaff:	92
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Vineyard

Vineyard Site:

The Ried Zistel lies on predominantly flat terrain at an elevation of about 190 to 210 meters. The soil is chernozem (black earth) formed from fine alluvial material that rests on sandy gravels. These sediments were deposited by the Danube over the past approximately 25,000 years on its natural valley floor. When the Danube still followed its natural course, the areas around the Ried Zistel served as flood buffers. As a result, the topsoil is very rich in humus, while the Danube gravel beneath is rich in quartz and contains lime. The site was first mentioned in 1490 as “Ziszl.” Zistel refers to a water pool or cistern—an underground masonry chamber used for collecting and storing water. On the administrative map at a scale of 1:28,800 (1864–1881), the fields Untere and Obere Zistel are recorded, with vineyards in their eastern sections.



Origin:	Austria, Niederösterreich
Quality grade:	Lagenwein
Site:	Ried ZISTEL
Site Type:	plains
Varietal:	Pinot Gris
Soil:	alluvial soil danube gravel calcareous

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous acacia barrel 300 - 500 L
Maturing:	acacia barrel 300 - 500 L
Bottling:	natural cork

Product Codes

EAN:	9120008893143
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Der „Lebkuchenwein“


Der „Lebkuchenwein“

Füllig mit zarter Orientalik und eleganter Fruchtsüße

Zu hot and spicy food oder für sich alleine vorm Kamin

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