

WINE DESCRIPTION

Light golden yellow, scent of a basket full of ripe fruits like peaches and apricots, extract sweet body, mineral core revealing thrilling acidity; through its salty and juicy appearance it is a perfect wine with all the merits of a Great Growth, stays on the palate.



Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	2.3 g/l
Acid:	5.6 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2020 - 2026

VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 18 - 43 years 3500 - 3800 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess



WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked September 8 - September 11
Malolactic Fermentation:	yes
Maceration:	4 hour(s)
Fermentation:	spontaneous steel tank 2 month(s) temperature control: yes 23 °C
Maturing:	steel tank 4 month(s)
Bottling:	screw cap March 2, 2020



Deacidification: no
Acidification: no

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.