



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Chardonnay 75 %   37 years Weißburgunder 25 %   32 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	220 - 230 m
<b>Soil:</b>	loess   large

### WEATHER / CLIMATE

<b>Rainfall 2020:</b>	700 hours
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### CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	small oak barrel   500 L   used barrel   36 month(s)
<b>Bottling:</b>	natural cork
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.5 g/l
<b>Total Sulfur:</b>	< 85 mg
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 15 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2027 - 2042

### WINE DESCRIPTION

A very subtle, delicate nose; fine bisque, apple blooms, crisp pear. Delightfully vivid on the palate; perfectly balanced, light bodied and refreshingly cool. Lively, present acidity, that promises a giant aging potential!

