



# test all in 2020

Bio-Qualitätswein, Federspiel

<b>Origin:</b>	Austria, Kamptal, Zöbing, Langenlois
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Heiligenstein
<b>Normal Classification:</b>	Federspiel
<b>Site Type:</b>	terraces, hilly land
<b>Varietal:</b>	Blauburger 50 %   13 - 23 years 2000 plants/ha   3400 liter/ha Botrytis: 10 % Pinot Noir 50 %
<b>Geographical Orientation:</b>	north east, south
<b>Sea Level:</b>	200 - 300 m
<b>Soil:</b>	alluvial soil   medium   top soil bedrock

## Vineyard Site:

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# WEATHER / CLIMATE

Climate: continental

## CELLAR

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<b>Harvest:</b>	handpicked   20 kg cask
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	partly
<b>Spontaneous with Pied de Cuve:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Whole Grape Pressing:</b>	yes   Blauburger
<b>Maceration:</b>	completely destemmed   10 hour(s)   20 °C   in the press   with stems: yes
<b>Skin Contact:</b>	10 - 12 hour(s)
<b>Juice Extraction:</b>	yes   20 %   Pinot Noir
<b>Mash Fermentation:</b>	Blauburger   squashed   Stems: 5 %   big oak barrel   1000 - 1600 L   used barrel   20 - 24 day(s)   temperature control: yes   24 - 28 °C   80 %
<b>Press:</b>	Oct. 20, 2021   manual   drained juice   12 hours   Max Pressure: 2 bar   100 %   Blauburger
<b>Fermentation Process:</b>	manual punch down   1 - 2 x day   Duration: 21 days
<b>Fermentation:</b>	spontaneous Pre Clarification: no   soft   12 hours   Enzymes Used: no Blauburger   small oak barrel   500 - 800 L   new barrel   2 - 3 week(s)   temperature control: yes   23 - 25 °C   80 % Fermentation Stop: By cooling At Residual Sugar 70 g/L
<b>Filter:</b>	filtered   fine
<b>Second Fermentation:</b>	Oct. 6, 2021   Bottle Sugar Type: must   25 g Yeast Type: selected yeast   14 g
<b>Pet-Nat:</b>	Residual sugar at bottling - 16 gram on Sept. 27, 2021
<b>Disgorgement:</b>	Sept. 29, 2021   cold   manual Storage Time: 36 months
<b>Riddling:</b>	manual
<b>Dosage:</b>	24 g/L sweet wine
<b>Sulfur Added:</b>	yes   30 mg
<b>Maturing:</b>	70 %   large wooden barrel   1000 - 1600 L   used barrel   24 - 36 month(s)   Blauburger Batonnage: 4 times per day
<b>Time on the Full Yeast:</b>	12 month(s)   Blauburger

<b>Bottling:</b>	natural cork   Aug. 2, 2021   3000 bottles   Lot Number: 12341234234 SO2 added: 20 mg
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   orange   dry
<b>Certificates:</b>	AT-BIO-402
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2024 - 2027

## AWARDS

**A la Carte:** 97

## BUYING SOURCES

<b>Eggers &amp; Sohn:</b>	Germany, <a href="http://www.eggerssohn.com">http://www.eggerssohn.com</a>
<b>Kastner Abholmarkt:</b>	Austria, <a href="http://www.kastner.at">http://www.kastner.at</a>
<b>Majestic Wine:</b>	Great Britain, <a href="http://www.majestic.co.uk/">www.majestic.co.uk/</a>
<b>Wein &amp; Co:</b>	Europe, <a href="http://www.weinco.at">http://www.weinco.at</a>

## PRODUCT CODES

<b>EAN:</b>	34r2r24
<b>barcode:</b>	24353452345

## WINE DESCRIPTION

Fresh green apple, citrus, white pepper, and mineral notes. Lively acidity, silky texture, versatile pairing.

## WINERY

Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...

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