



test all in 2020

Origin:	Austria, Kamptal, Zöbing, Langenlois
Quality grade:	Bio-Qualitätswein
Site:	Heiligenstein
Normal Classification:	Federspiel
Site Type:	terraces, hilly land
Geographical Orientation:	north east, south
Sea Level:	200 - 300 m
Soil:	alluvial soil medium top soil bedrock
Vineyard Site:	asdfasdfsadfasdf asdfasdfsdf



CELLAR

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Harvest:	handpicked
Spontaneous with Pied de Cuve:	yes
Mash Fermentation:	Blauburger squashed big oak barrel 1000 - 1600 L used barrel temperature control: yes 24 - 28 °C
Fermentation:	spontaneous Pre Clarification: soft 12 hours Enzymes Used: no Blauburger small oak barrel 23 - 25 °C 80 % Fermentation Stop: By cooling At Residual Sugar 70 g/L
Filter:	filtered fine
Pet-Nat:	Residual sugar at bottling - 16 gram on Sept. 27, 2021
Sulfur Added:	yes 30 mg
Maturing:	70 % large wooden barrel 1000 - 1600 L used barrel 24 - 36 month(s) Blauburger Batonnage: 4 times per day
Bottling:	natural cork Lot Number: 12341234234
Deacidification:	no
Acidification:	no



DATA

Wine Type:	Still wine orange dry
Certificates:	AT-BIO-402
Allergens:	sulfites

Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2027

AWARDS

A la Carte: 97

BUYING SOURCES

Eggers & Sohn:	Germany, http://www.eggerssohn.com
Kastner Abholmarkt:	Austria, http://www.kastner.at
Majestic Wine:	Great Britain, www.majestic.co.uk/
Wein & Co:	Europe, http://www.weinco.at

WINERY

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