

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	7 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	9 °C
Optimum Drinking Year:	2023



VINEYARD

Vineyard Site:

This steep southeast facing site consists of slate and granite. Its wines are crisp with mineral tones and vivid fruit.

Origin: Austria, Wagram, Oberstockstall, Kirchberg am Wagram

Quality grade: Wein aus Österreich mit Sorte und Jahrgang

Site: Ried Steinberg

Site Type: steep slope

Varietal: Grüner Veltliner 100 %

Geographical Orientation: south east

Sea Level: 230 - 240 m

Soil: slate
granite



WEATHER / CLIMATE

Average Rainfall Per 450 - 750 mm

Vintage:



HARVEST AND MATURING

Malolactic Fermentation: yes

Whole Grape Pressing: Grüner Veltliner

Mazeration: destemmed and squashed | 3 hour(s) | in the press |
with stems: yes

Fermentation: spontaneous
stainless steel barrel

Filter: unfiltered

Sulfur Added: wine

Maturing: steel tank



PRODUCT CODES

EAN: 9120011267542

EAN / carton 6:

9120011268006

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.