



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal	Pinot Noir 100 % 41 years
Geographical Orientation:	south
Sea Level:	230 - 240 m
Soil	iron containing loam

WEATHER / CLIMATE

Rainfall 2021: 561 hours

CELLAR

Harvest	handpicked end/september
Fermentation:	spontaneous
Maturing	small wooden barrel 500 L used barrel 20 month(s)
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	< 2 g/l
Acid:	6.5 g/l
Certificates:	organic, respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (35 years)
Optimum Drinking Year:	2024 - 2041

WINE DESCRIPTION

Thyme, dark ripe cherries, enormous spiciness in the nose; meaty, a hint of fine dare chocolate. Pure coolness on the palate, vibrant, with a crisp and present acidity. A beautiful, cool Pinot, that still stands at its beginning!

