

WINE DESCRIPTION

Aristocratic aromas, dried fruit with mandarin, orange peel and quince. Rich, full of fruit, the hint of residual sugar is perfectly balanced by piquant acidity. Brilliant weight, some nutty and creamy spice lingers on the palate, comforting consistency. Excellent ageing potential.



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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Acid: | 6 g/l |
| Residual Sugar: | 1.6 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 12 °C |
| Aging Potential: | high |
| Optimum Drinking Year: | 2023 - 2027 |

VINEYARD

Vineyard Site:

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

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| Origin: | Austria, Wagram |
| Quality grade: | Bio-Qualitätswein, Riedenwein |
| Site: | Ried Steinberg |
| Normal Classification: | 1. ÖTW Erste Lage |
| Site Type: | steep slope |
| Varietal: | Roter Veltliner 100 % 12 years 4000 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 310 - 330 m |
| Soil: | slate granite loess |

WEATHER / CLIMATE

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| Climate: | continental |
| Rainfall 2021: | 561 hours |

HARVEST AND MATURING

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| Harvest: | handpicked |
| Grape Sorting: | manual and mechanical |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |



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| Mazeration: | destemmed and squashed 36 hour(s) in the press |
| Maturing: | acacia barrel 2000 L |
| Bottling: | screw cap |
| Deacidification: | no |
| Acidification: | no |

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.