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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Bio-Qualitätswein, Riedenwein |
| Site: | Ried Steinberg |
| Site Type: | steep slope |
| Varietal: | Grüner Veltliner 100 % 14 - 64 years |
| Geographical Orientation: | south east |
| Sea Level: | 230 - 240 m |
| Soil: | slate granite |

Vineyard Site:

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

WEATHER / CLIMATE

Rainfall 2021: 561 hours

CELLAR

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Maturing: | steel tank 4 - 8 month(s) |
| Bottling: | screw cap |
| Deacidification: | no |
| Acidification: | no |

DATA

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Acid: | 6.5 g/l |
| Residual Sugar: | 1.2 g/l |
| Certificates: | respect - BIODYN, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high (20 years) |
| Optimum Drinking Year: | 2022 - 2029 |

AWARDS

James Suckling: 94

WINE DESCRIPTION



Deepness and complexity in the nose: freshly peeled Topaz apple, white pepper, fresh almonds. Amazingly juicy and spicy on the palate; great fruit, supported by a present acidity structure. An exemplary mid-bodied Veltliner!