



Wine Type: still wine | white | sweet
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (40 years)
Optimum Drinking Year: 2023 - 2047

VINEYARD

Origin: Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade: Beerenauslese
Site: Vineyard Selection
Site Type: hilly land
Varietal: Riesling 100 % | 27 - 67 years
 3300 - 4000 plants/ha | 2000 liter/ha
Geographical Orientation: south
Sea Level: 220 - 240 m
Soil: loess | large

WEATHER / CLIMATE

Average Rainfall Per 450 - 750 mm
Vintage:

HARVEST AND MATURING

Harvest: handpicked
Grape Sorting: mechanical
Malolactic Fermentation: yes
Mazeration: 18 hour(s)
Fermentation: spontaneous
 steel tank | 3 month(s) | temperature control: yes | 22 - 25 °C
Maturing: steel tank | 8 month(s)
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.