

# ROTER VELTLINER RIED "EISENHUT" 2021

Wagram DAC



<b>Origin:</b>	Wagram
<b>Quality grade:</b>	Wagram DAC
<b>Varietal:</b>	Roter Veltliner 100 %
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	6.5 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Total Sulfur:</b>	80 mg
<b>Certificates:</b>	AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## HARVEST AND MATURING

<b>Grape Sorting:</b>	manual
<b>Mazeration:</b>	squashed   3 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous
<b>Pre Clarification:</b>	yes   Enzymes Used: no
<b>steel tank   14 - 18 day(s)   temperature control:</b>	yes   17 - 18 °C
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	steel tank   9 month(s)

## WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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