

Roulette 48° 29' N, 15° 52' O 2021

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Chardonnay 32 % Sauvignon Blanc 22 % Frühroter Veltliner 20 % Grüner Veltliner 14 % Weißburgunder 13 %
Sea Level:	280 - 310 m
Soil:	humus large loess large



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Harvest:	handpicked end/september
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 6 hour(s)
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes 18 - 20 °C
Filter:	filtered
Maturing:	steel tank 4 month(s)
Time on the Full Yeast:	1 month(s)



Time on the Fine Yeast:	3 month(s)
Bottling:	screw cap beginning/february 2022 SO2 added: 10 mg

Data

Wine Type:	Still wine white dry
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2022 - 2026

Wine Description

« Roulette » is a wine which aims to grant nature and ourselves another little bit of freedom. A percentage of the wine represents a Gemischter Satz (field blend) whereas its other grapes stem from different vineyards. The fruit was harvested together and spontaneously co-fermented, creating a wine that may taste slightly different every year – like a roulette of sorts! But never fear, quality-wise it's always a winner! With this wine, we are putting emphasis on crunchy acidity and drinking pleasure. Character and subtlety should not be on opposing teams here. And the grape varieties? They may differ from year to year, but they always bring freshness and expressive aromas to the table. If you scan the QR code, you can play a game to guess the varieties yourself! Have fun and cheers!

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.