



# STIERWOSCHA GEMISCHTER SATZ 2021

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (4 years)
<b>Optimum Drinking Year:</b>	2022 - 2024

## VINEYARD


<b>Origin:</b>	Austria, Kremstal
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Müller-Thurgau 50 % Grüner Veltliner 25 % Riesling 15 % Roter Veltliner 10 %
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	200 - 340 m
<b>Soil:</b>	slate loess gravel

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	squashed   8 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   2 - 3 week(s)   temperature control: yes   20 - 22 °C
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	steel tank   6 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no



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## WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.