

Wine Type:	still wine white dry
Alcohol:	12 %
Acid:	6 g/l
Residual Sugar:	3 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2022 - 2026



VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Qualitätswein, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Roter Veltliner 100 % 4 - 10 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Mazeration:	completely destemmed 30 hour(s)
Fermentation:	spontaneous steel tank
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 8 month(s)
Time on the Full Yeast:	5 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	screw cap beginning/april 2022

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.