

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

Rainfall 2021:	561 hours
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CELLAR

Harvest:	handpicked end/september
Fermentation:	spontaneous
Sulfur Added:	yes, wine
Filter:	filtered
Maturing:	steel tank 8 month(s)
Bottling:	screw cap beginning/april 2022

DATA

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

