


Materia Prima 2022

Bio-Wein aus Österreich 

Origin: Austria
Quality grade: Bio-Wein aus Österreich
Site: Vineyard Selection
Site Type: plateau
Varietal: Traminer 50 % | 40 years
 3300 plants/ha | 3000 liter/ha
 Grüner Veltliner 50 % | 40 years
 3300 plants/ha | 4500 liter/ha
Geographical Orientation: east
Sea Level: 220 m
Soil: loess | large



Weather / Climate

Average Rainfall Per 450 - 750 mm

Vintage:

Cellar

Harvest: handpicked

Fermentation: spontaneous

Malolactic yes

Fermentation:

Mash Fermentation: complete destemming | Stems: 0 % | concrete egg | 14 day(s) | 100 %

Maturing: 25 % | concrete egg | 700 L | 12 month(s)
 75 % | large wooden barrel | 2000 L | used barrel | 12 month(s)

Bottling: natural cork

Deacidification: no

Acidification: no

Data

Wine Type: Still wine | white | dry
Certificates: respect - BIODYN, bio-dynamic
Allergens: sulfites
Drinking 15 °C
Temperature:
Aging Potential: high (20 years)
Optimum Drinking 2023 - 2035
Year:

Wine Description

Leuchtendes Kurkuma-Gelb. In der Nase Ingwerwurzel, Rosenblüten, kandierte Orangenschale, Kruste vom Sauerteigbrot, teeig - kräutrig! Enorm vielschichtig. Tänzelnd am Gaumen, feinster Gerbstoff, sehr trinkanimierend und lang im Nachhall. Eine maischevergorene Cuvée aus Traminer und Veltliner von subtiler Größe!

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.