


# 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  
 east  
**Geographical Orientation:**  
**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, feinstes 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.