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



CELLAR

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| 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

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

WINE DESCRIPTION

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