



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Riedenwein
<b>Site:</b>	Ried Mordthall
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	plateau
<b>Varietal</b>	Riesling 100 %   41 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	230 m
<b>Soil</b>	loess   large   top soil sand   little   sub soil gravel   medium   sub soil crystalline rocks   medium   sub soil

## Vineyard Site:

The name Mordthall is based on the discovery of mammoth bones and stone tools, which indicate mammoth hunting. The vineyards sloping down to the southwest and the valley protected from the west offer optimal conditions. Sand and gravel overlaid by a layer of loess with crystalline rocks from an old Danube course characterise the subsoil of the site.

## CELLAR

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing</b>	steel tank   3 month(s)
<b>Bottling</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	4 g/l
<b>Acid:</b>	7 g/l
<b>Certificates:</b>	organic, respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2024 - 2036



## WINE DESCRIPTION

Muted cherry-red with violet sprinklings. Initially leafy aroma with slight exotic wood followed by fragrances of dark berries. They stick to the palate assisted by a salty aroma reflecting the minerality of the soil. A refined wine with exciting aroma and floating elegance.