



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Riedenwein
Site:	Ried Schlossberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 50 years
Geographical Orientation:	south
Sea Level:	220 m
Soil:	loess large
Vineyard Site:	

The vineyards around the former Winkelberg Castle slope southwards and are located on a plateau behind the edge of the Wagram. Beneath the thick, fertile loess cover lie cold-period terrace gravels of the Danube and, again beneath them, clayey-silty, Miocene marine sediments with sand packets that indicate periodic storm events.

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	large wooden barrel 2000 L used barrel 6 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2 g/l
Acid:	6 g/l
Certificates:	organic, respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2024 - 2036

WINE DESCRIPTION

Juicy yellow apple, yellow greengage, bisque, fresh almonds, quite spicy in the nose. Elegant texture, at the same time with a proper pressure on the palate; very spicy, vivid, long - apple skin and fresh almonds at the back of the palate. The excellent tannin structure promises a great aging potential!

