

WINE DESCRIPTION

Aristocratic aromas, dried fruit with mandarin, orange peel and quince. Rich, full of fruit, the hint of residual sugar is perfectly balanced by piquant acidity. Brilliant weight, some nutty and creamy spice lingers on the palate, comforting consistency. Excellent ageing potential.



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:	8 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2024 - 2028

VINEYARD

Vineyard Site:

This steep southeast facing site consists of slate and granite. Its wines are crisp with mineral tones and vivid fruit.

Origin:	Austria, Wagram
Quality grade:	Wagram DAC, Riedenwein
Site:	Ried Steinberg
Normal Classification:	1. ÖTW Erste Lage
Site Type:	steep slope
Varietal:	Roter Veltliner 100 % 13 years
	4000 liter/ha
Geographical Orientation:	south east
Sea Level:	310 - 330 m
Soil:	slate granite loess



WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Grape Sorting:	manual and mechanical
Fermentation:	spontaneous
Malolactic Fermentation:	yes

Mazeration:	destemmed and squashed 36 hour(s) in the press
Maturing:	acacia barrel 2000 L
Bottling:	screw cap
Deacidification:	no
Acidification:	no
Certification:	Yes

PRODUCT CODES

EAN:	9120011267573
EAN / carton 6:	9120011268037
Prüfnummer:	N19506/23

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.