

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
Geographical Orientation:	south east
Sea Level:	310 - 330 m
Soil:	slate granite loess

Vineyard Site:

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

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	acacia barrel 2000 L
Bottling:	screw cap
Certification:	Yes
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:	8 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2024 - 2028

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.

