



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Riedenwein
Site:	Ried Steinberg
Site Type:	steep slope
Varietal:	Grüner Veltliner 100 % 15 - 65 years
Geographical Orientation:	south east
Sea Level:	230 - 240 m
Soil:	slate granite

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:	steel tank 4 - 8 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.1 g/l
Residual Sugar:	1.5 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2023 - 2030

WINE DESCRIPTION

Deepness and complexity in the nose: freshly peeled Topaz apple, white pepper, fresh almonds. Amazingly juicy and spicy on the palate; great fruit, supported by a present acidity structure. An exemplary mid-bodied Veltliner!

