



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

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing</b>	steel tank   4 - 8 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>Acid:</b>	6.1 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking Year:</b>	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!

