

<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Chardonnay 75 %   39 years Weißburgunder 25 %   34 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	220 - 230 m
<b>Soil:</b>	loess   large



## Weather / Climate

**Average Rainfall Per** 450 - 750 mm

**Vintage:**

## Cellar

**Harvest:** handpicked

**Grape Sorting:** mechanical

**Malolactic** yes

**Fermentation:**

**Mazeration:** 12 hour(s)

**Fermentation:** spontaneous

small wooden barrel | 500 L | used barrel | 4 month(s) | temperature control: yes | 22 - 25 °C

**Maturing:** small oak barrel | 500 L | used barrel | 36 month(s)

**Acidification:** no

## Data

**Wine Type:** Still wine | white | dry

**Certificates:** respect - BIODYN, bio-dynamic  
**Allergens:** sulfites  
**Drinking** 12 - 15 °C  
**Temperature:**  
**Aging Potential:** high (30 years)  
**Optimum Drinking** 2029 - 2044  
**Year:**

## **Wine Description**

A very subtle, delicate nose; fine bisque, apple blooms, crisp pear. Delightfully vivid on the palate; perfectly balanced, light bodied and refreshingly cool. Lively, present acidity, that promises a giant aging potential!

## **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.