



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Gebietswein
<b>Site:</b>	regional vineyard selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Riesling 100 %   39 - 64 years
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	220 - 250 m
<b>Soil:</b>	loess weathered soil crystalline rocks

## CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Sulfur Added:</b>	yes
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   4 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>Residual Sugar:</b>	5.3 g/l
<b>Total Sulfur:</b>	62 mg
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (15 years)
<b>Optimum Drinking Year:</b>	2023 - 2030

## WINE DESCRIPTION

Bright yellow, intensive in the nose, resembles apricots and fresh herbs. Tempting and friendly. A classical Riesling, balanced flow and spiciness.

