



### WINE DESCRIPTION

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



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	5.3 g/l
<b>Free Sulfur:</b>	25 mg
<b>Total Sulfur:</b>	62 mg
<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

### VINEYARD

<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 3500 plants/ha   5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	220 - 250 m
<b>Soil:</b>	loess weathered soil crystalline rocks



### WEATHER / CLIMATE

<b>Average Rainfall Per</b>	450 - 750 mm
<b>Vintage:</b>	

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	completely destemmed   6 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   2 month(s)   temperature control: yes   22 - 25 °C
<b>Filter:</b>	filtered



<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	steel tank   4 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## PRODUCT CODES

<b>EAN:</b>	912001126747 4
<b>EAN / carton 6:</b>	912001126793 1
<b>Prüfnummer:</b>	N 6339/23

## 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.