



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 25 - 45 years
Geographical Orientation:	south
Sea Level:	220 - 240 m
Soil:	loess large

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Sulfur Added:	yes
Maturing:	steel tank 3 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine rose dry
Alcohol:	11.5 %
Acid:	5.8 g/l
Residual Sugar:	1.8 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2023 - 2028

WINE DESCRIPTION

Juicy white cherries in the nose, meadow flowers, wild strawberries. Very drinkable, at the same time quite viscous in texture; crisp acidity on the palate, long! Cherry stones in the aftertaste. Makes you long for another sip!

