



### 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!



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

### 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>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   25 - 45 years 3500 - 4000 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	220 - 240 m
<b>Soil:</b>	loess   large

### WEATHER / CLIMATE

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

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	5 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   3 month(s)   temperature control: yes   22 - 25 °C
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	steel tank   3 month(s)
<b>Bottling:</b>	screw cap



**Deacidification:** no

**Acidification:** no

## 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.