

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Roter Veltliner 100 % 5 - 11 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Sulfur Added:	yes, wine
Filter:	filtered
Maturing:	steel tank 8 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Total Sulfur:	80 mg
Residual Sugar:	2.5 g/l
Acid:	4.8 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2023 - 2027

