



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Local wine
Site:	village vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 22 - 47 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess



CELLAR

Harvest:	handpicked middle/september - end/september
Fermentation:	spontaneous
Maturing:	steel tank 6 month(s)
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	< 4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2024 - 2030