



Modul Wein 2023

Origin:	Austria, Kremstal, Oberfucha, Langenlois
Quality grade:	AOP
Site:	single vineyard test white 🌍
Normal Classification:	1er Cru
Site Type:	terraces, hilly land
Geographical Orientation:	north east, east, south east
Sea Level:	200 - 250 m
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil



Vineyard Site:

The grapes were harvested by hand and brought unharmed to the press house in stackable boxes, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavor

CELLAR

Harvest:	mechanical
Spontaneous with Pied de Cuve:	yes
Mash Fermentation:	squashed barrique 225 L used barrel Mash Fermentation Stop: By cooling At Residual Sugar 10 g/L
Fermentation:	spontaneous large wooden barrel
Filter:	unfiltered
Sulfur Added:	no
Maturing:	small wooden barrel new barrel Batonnage: yes
Bottling:	natural cork Lot Number: 23434324324
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	0 %
Certificates:	Demeter



Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high
Optimum Drinking Year:	2022 - 2028

AWARDS

A la Carte: 96

BUYING SOURCES

Eggers & Sohn:	Germany, http://www.eggerssohn.com
Kastner Abholmarkt:	Austria, http://www.kastner.at
Majestic Wine:	Great Britain, www.majestic.co.uk/
Wein & Co:	Europe, http://www.weinco.at

WINERY

Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...