



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Riedenwein
Site:	Ried Mordthall
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 % 42 years
Geographical Orientation:	south
Sea Level:	230 m
Soil:	loess large top soil sand little sub soil gravel medium sub soil crystalline rocks medium sub soil



Vineyard Site:

The name Mordthall is based on the discovery of mammoth bones and stone tools, which indicate mammoth hunting. The vineyards sloping down to the southwest and the valley protected from the west offer optimal conditions. Sand and gravel overlaid by a layer of loess with crystalline rocks from an old Danube course characterise the subsoil of the site.

CELLAR

Harvest:	handpicked end/september
Fermentation:	spontaneous
Maturing:	big oak barrel 2000 L 3 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	7 g/l
Residual Sugar:	< 4 g/l
Certificates:	organic, respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2025 - 2037

WINE DESCRIPTION

Muted cherry-red with violet sprinklings. Initially leafy aroma with slight exotic wood followed by fragrances of dark berries. They stick to the palate assisted by a salty aroma reflecting the minerality of the soil. A refined wine with exciting aroma and floating elegance.