



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Riedenwein
<b>Site:</b>	Ried Schlossberg
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   50 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	220 m
<b>Soil:</b>	loess   large
<b>Vineyard Site:</b>	

The vineyards around the former Winkelberg Castle slope southwards and are located on a plateau behind the edge of the Wagram. Beneath the thick, fertile loess cover lie cold-period terrace gravels of the Danube and, again beneath them, clayey-silty, Miocene marine sediments with sand packets that indicate periodic storm events.

### CELLAR

<b>Harvest:</b>	handpicked   end/september - beginning/october
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	large wooden barrel   2000 L   used barrel   2 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	7 g/l
<b>Residual Sugar:</b>	< 4 g/l
<b>Certificates:</b>	organic, respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2025 - 2037

### WINE DESCRIPTION

Juicy yellow apple, yellow greengage, bisque, fresh almonds, quite spicy in the nose. Elegant texture, at the same time with a proper pressure on the palate; very spicy, vivid, long - apple skin and fresh almonds at the back of the palate. The excellent tannin structure promises a great aging potential!

