



### WINE DESCRIPTION

Deepness and complexity in the nose: freshly peeled Topaz apple, white pepper, fresh almonds. Amazingly juicy and spicy on the palate; great fruit, supported by a present acidity structure. An exemplary mid-bodied Veltliner!



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.3 g/l
<b>Residual Sugar:</b>	< 4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking Year:</b>	2024 - 2031



### VINEYARD

#### Vineyard Site:

This steep southeast facing site consists of slate and granite. Its wines are crisp with mineral tones and vivid fruit.

<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Riedenwein
<b>Site:</b>	Ried Steinberg
<b>Normal Classification:</b>	1. ÖTW Erste Lage
<b>Site Type:</b>	steep slope
<b>Varietal:</b>	Grüner Veltliner 100 %   16 - 66 years 3500 - 4000 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	230 - 240 m
<b>Soil:</b>	slate granite



### WEATHER / CLIMATE

<b>Average Rainfall Per</b>	450 - 750 mm
<b>Vintage:</b>	

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/september - beginning/october
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	5 hour(s)

<b>Fermentation:</b>	spontaneous steel tank   3 month(s)   temperature control: yes   23 °C
<b>Maturing:</b>	steel tank   4 - 8 month(s)
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.