



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!



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

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

WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

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

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