



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 22 - 47 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess



CELLAR

Harvest:	handpicked middle/september - beginning/october
Fermentation:	spontaneous
Filter:	filtered
Maturing:	steel tank 4 month(s)
Bottling:	screw cap end/february 2023
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	6 g/l
Residual Sugar:	< 6 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2024 - 2030

WINE DESCRIPTION

Light golden yellow, scent of a basket full of ripe fruits like peaches and apricots, extract sweet body, mineral core revealing thrilling acidity; through its salty and juicy appearance it is a perfect wine with all the merits of a Great Growth, stays on the palate.