



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Gebietswein
<b>Site:</b>	regional vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   26 - 46 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	220 - 240 m
<b>Soil:</b>	loess   large



### CELLAR

<b>Harvest:</b>	handpicked   middle/september
<b>Fermentation:</b>	spontaneous
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	steel tank   3 month(s)
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   rose   dry
<b>Alcohol:</b>	12 %
<b>Acid:</b>	7 g/l
<b>Residual Sugar:</b>	< 4 g/l
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	small (5 years)
<b>Optimum Drinking Year:</b>	2024 - 2029

### WINE DESCRIPTION

Juicy white cherries in the nose, meadow flowers, wild strawberries. Very drinkable, at the same time quite viscous in texture; crisp acidity on the palate, long! Cherry stones in the aftertaste. Makes you long for another sip!