

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Roter Veltliner 100 % 6 - 12 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess



CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Sulfur Added:	yes, wine
Filter:	filtered
Maturing:	steel tank 8 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.8 g/l
Residual Sugar:	< 4 g/l
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2024 - 2028