



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!



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|-------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high (20 years) |
| Optimum Drinking Year: | 2025 - 2032 |



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 % | 17 - 67 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 | beginning/september

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.