

STIERWOSCHA GEMISCHTER SATZ 2024

Bio-Landwein aus Österreich



Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.5 g/l
Residual Sugar:	3.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2025 - 2027



VINEYARD


Origin:	Austria, Kremstal
Quality grade:	Bio-Landwein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Müller-Thurgau 50 % Grüner Veltliner 25 % Riesling 15 % Roter Veltliner 10 %
Geographical Orientation:	south west
Sea Level:	200 - 340 m
Soil:	slate loess gravel

HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	no
Mazeration:	squashed 8 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 2 - 3 week(s) temperature control: yes 20 - 22 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 6 month(s)
Bottling:	screw cap
Deacidification:	no
Acidification:	no



BIO Weingut Zöller | Hauptstraße 58 | 3552 Dross | Austria

office@weingutzoeller.at | www.weingutzoeller.at/ |  | www.instagram.com/weingutzoeller/ | www.facebook.com/weingutzoeller

WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.