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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Wagram DAC, Gebietswein |
| Site: | regional vineyard selection |
| Site Type: | plateau |
| Varietal: | Grüner Veltliner 100 % 23 - 48 years |
| Geographical Orientation: | south east |
| Sea Level: | 220 m |
| Soil: | loess |



WEATHER / CLIMATE

Rainfall 2024: 822 hours

CELLAR

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|-------------------------|---|
| Harvest: | handpicked beginning/september - middle/september |
| Fermentation: | spontaneous |
| Filter: | filtered |
| Maturing: | steel tank 4 month(s) |
| Deacidification: | no |
| Acidification: | no |

DATA

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|-------------------------------|-------------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Acid: | 6 g/l |
| Residual Sugar: | 2.6 g/l |
| Certificates: | respect - BIODYN, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |
| Aging Potential: | medium (10 years) |
| Optimum Drinking Year: | 2025 - 2031 |

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.