



Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Riesling 100 % 41 - 66 years
Geographical Orientation:	south east, south
Sea Level:	220 - 250 m
Soil:	loess weathered soil crystalline rocks



WEATHER / CLIMATE

Rainfall 2024: 822 hours

CELLAR

Harvest:	handpicked beginning/september
Fermentation:	spontaneous
Sulfur Added:	yes
Filter:	filtered
Maturing:	steel tank 4 month(s)
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.5 g/l
Residual Sugar:	4 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2025 - 2032

WINE DESCRIPTION

Bright yellow, intensive in the nose, resembles apricots and fresh herbs. Tempting and friendly. A classical Riesling, balanced flow and spiciness.