

Vom Norden // Rot 2025

Origin:	Austria, Wagram, Grossriedenthal
Quality grade:	Bio-Landwein aus Österreich
Site:	Goldberg
Site Type:	plateau
Varietal:	Zweigelt 20 - 40 years Pinot Noir 42 years Blaufränkisch 24 years
Geographical Orientation:	south west
Sea Level:	310 m
Soil:	loess large

Cellar

Malolactic Fermentation:	yes
Sulfur Added:	yes
Mash Fermentation:	complete destemming Stems: 0 % stainless steel tank 3 - 4 day(s)
Fermentation:	spontaneous acacia barrel 2200 L 30 day(s)
Filter:	unfiltered
Maturing:	acacia barrel 2200 L more than 2 years 5 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Acid:	5.3 g/l
Residual Sugar:	2.5 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small
Optimum Drinking Year:	2026 - 2030

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.

