



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Gebietswein
<b>Site:</b>	regional vineyard selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   24 - 49 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	220 m
<b>Soil:</b>	loess



### CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   4 month(s)
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1.2 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2026 - 2032

### 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.