


WAGRAM Riesling 2025

Wagram DAC, Gebietswein 

Origin: Austria, Wagram, Oberstockstall, Kirchberg am Wagram

Quality grade: Wagram DAC, Gebietswein

Site: regional vineyard selection

Site Type: plateau

Varietal: Riesling 100 % | 42 - 67 years
3500 plants/ha | 5000 liter/ha

Geographical Orientation: south east, south

Sea Level: 220 - 250 m

Soil: loess
weathered soil
crystalline rocks



Weather / Climate

Average Rainfall Per 450 - 750 mm

Vintage:

Cellar

Harvest: handpicked

Grape Sorting: manual

Malolactic no

Fermentation:

Sulfur Added: yes

Mazeration: completely destemmed | 6 hour(s)

Fermentation: spontaneous
steel tank | 2 month(s) | temperature control:
yes | 22 - 25 °C

Filter: filtered

Maturing: steel tank | 4 month(s)

Deacidification: no

Acidification:	no
Data	
Wine Type:	Still wine white dry
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2026 - 2033

Product Codes

EAN:	912001126747 4
EAN / carton 6:	912001126793 1
Prüfnummer:	N 6339/23

Wine Description

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

Winery

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.