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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Wagram DAC, Gebietswein |
| Site: | regional vineyard selection |
| Site Type: | plateau |
| Varietal: | Roter Veltliner 100 % 8 - 14 years |
| Geographical Orientation: | south east |
| Sea Level: | 220 m |
| Soil: | loess |



lacon
INSTITUT



CELLAR

| | |
|----------------------|-------------------------|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Sulfur Added: | yes, wine |
| Filter: | filtered |
| Maturing: | steel tank 8 month(s) |

DATA

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|-------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1 g/l |
| Acid: | 4.9 g/l |
| Certificates: | LACON |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | 6 years |
| Optimum Drinking Year: | 2026 - 2030 |