



WINE DESCRIPTION

A very subtle, delicate nose; fine bisque, apple blooms, crisp pear. Delightfully vivid on the palate; perfectly balanced, light bodied and refreshingly cool. Lively, present acidity, that promises a giant aging potential!



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| Wine Type: | still wine white dry |
| Alcohol: | 12.5 % |
| Acid: | 6.9 g/l |
| Residual Sugar: | 1.5 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 15 °C |
| Aging Potential: | high (30 years) |
| Optimum Drinking Year: | 2026 - 2041 |

AWARD

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| Falstaff: | 97 |
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VINEYARD

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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | Vineyard Selection |
| Site Type: | hilly land |
| Varietal: | Chardonnay 75 % 36 years Weißburgunder 25 % 31 years |
| Geographical Orientation: | south |
| Sea Level: | 220 - 230 m |
| Soil: | loess large |



WEATHER / CLIMATE

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| Average Rainfall Per | 450 - 750 mm |
| Vintage: | |

HARVEST AND MATURING

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|---------------------------------|--|
| Harvest: | handpicked |
| Grape Sorting: | mechanical |
| Malolactic Fermentation: | yes |
| Mazeration: | 12 hour(s) |
| Fermentation: | spontaneous small wooden barrel 500 L used barrel 4 month(s) temperature control: yes 22 - 25 °C |

Maturing: small oak barrel | 500 L | used barrel | 36 month(s)
Bottling: natural cork
Acidification: no

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.