



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!



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

Falstaff:	97
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VINEYARD

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

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

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.