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| Wine Type: | still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 7 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 9 °C |
| Optimum Drinking Year: | 2023 |



VINEYARD

Vineyard Site:

This steep southeast facing site consists of slate and granite. Its wines are crisp with mineral tones and vivid fruit.

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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Wein aus Österreich mit Sorte und Jahrgang |
| Site: | Ried Steinberg |
| Site Type: | steep slope |
| Varietal: | Grüner Veltliner 100 % |
| Geographical Orientation: | south east |
| Sea Level: | 230 - 240 m |
| Soil: | slate granite |



WEATHER / CLIMATE

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

HARVEST AND MATURING

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| Malolactic Fermentation: | yes |
| Whole Grape Pressing: | Grüner Veltliner |
| Mazeration: | destemmed and squashed 3 hour(s) in the press with stems: yes |
| Fermentation: | spontaneous stainless steel barrel |
| Filter: | unfiltered |
| Sulfur Added: | wine |
| Maturing: | steel tank |



PRODUCT CODES

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|------------------------|---------------|
| EAN: | 9120011267542 |
| EAN / carton 6: | 9120011268006 |

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.