

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.

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

Average Rainfall Per	450 - 750 mm
Vintage:	

HARVEST AND MATURING

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

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.