



### WINE DESCRIPTION

Juicy yellow apple, yellow greengage, bisque, fresh almonds, quite spicy in the nose. Elegant texture, at the same time with a proper pressure on the palate; very spicy, vivid, long - apple skin and fresh almonds at the back of the palate. The excellent tannin structure promises a great aging potential!



<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	7 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2023 - 2035

### AWARD

<b>A la Carte:</b>	95
<b>James Suckling:</b>	95
<b>Vinaria awards:</b>	*****

### VINEYARD

#### Vineyard Site:

The vineyards around the former Winkelberg Castle slope southwards and are located on a plateau behind the edge of the Wagram. Beneath the thick, fertile loess cover lie cold-period terrace gravels of the Danube and, again beneath them, clayey-silty, Miocene marine sediments with sand packets that indicate periodic storm events.

**Origin:** Austria, Wagram, Oberstockstall, Kirchberg am Wagram

**Quality grade:** Bio-Qualitätswein, Riedenwein

**Site:** Ried Schlossberg

**Normal Classification:** 1. ÖTW Erste Lage

**Site Type:** plateau

**Varietal:** Grüner Veltliner 100 % | 40 years  
4000 plants/ha | 4500 liter/ha

**Geographical Orientation:** south

**Sea Level:** 220 m

**Soil:** loess | large



### WEATHER / CLIMATE

**Average Rainfall Per** 450 - 750 mm

**Vintage:**

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	10 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   9 month(s)   temperature control: yes   23 °C
<b>Maturing:</b>	large wooden barrel   2000 L   used barrel   2 month(s)
<b>Bottling:</b>	screw cap
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## PRODUCT CODES

<b>EAN:</b>	9120011266569
<b>EAN / carton 6:</b>	9120011267023

## 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.