



### WINE DESCRIPTION

Light golden yellow, scent of a basket full of ripe fruits like peaches and apricots, extract sweet body, mineral core revealing thrilling acidity; through its salty and juicy appearance it is a perfect wine with all the merits of a Great Growth, stays on the palate.



<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Acid:</b>	4.8 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2023 - 2029

### VINEYARD

<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Wagram DAC, Gebietswein
<b>Site:</b>	regional vineyard selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   21 - 46 years 3500 - 3800 plants/ha   5500 - 6000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	220 m
<b>Soil:</b>	loess



### WEATHER / CLIMATE

<b>Average Rainfall Per</b>	450 - 750 mm
<b>Vintage:</b>	

### HARVEST AND MATURING

<b>Harvest:</b>	handpicked   middle/september
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	squashed   4 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   2 month(s)   temperature control: yes   23 °C
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   4 month(s)
<b>Bottling:</b>	screw cap   beginning/december 2022



**Deacidification:** no

**Acidification:** no

## PRODUCT CODES

**EAN:** 912001126746 7

**EAN / carton 6:** 912001126792 4

## 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.