

Wine Type:	still wine   white   dry
Alcohol:	12 %
Free Sulfur:	41 mg
Total Sulfur:	80 mg
Residual Sugar:	2.5 g/l
Acid:	4.8 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2023 - 2027



## VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	plateau
Varietal:	Roter Veltliner 100 %   5 - 11 years
Geographical Orientation:	south east
Sea Level:	220 m
Soil:	loess

## WEATHER / CLIMATE

Average Rainfall Per	450 - 750 mm
Vintage:	

## HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Mazeration:	completely destemmed   30 hour(s)
Fermentation:	spontaneous steel tank
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank   8 month(s)
Bottling:	screw cap

## PRODUCT CODES

EAN:	912001126748 1
EAN / carton 6:	912001126794 8
Prüfnummer:	N 9995/23



## 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.