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|------------------------|--------------------------|
| 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

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|---------------------------|--|
| 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

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|--------------------------|-----------------------------------|
| 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.