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| Wine Type: | still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | < 4 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |
| Aging Potential: | medium (10 years) |
| Optimum Drinking Year: | 2024 - 2030 |



VINEYARD

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| Origin: | Austria, Wagram, Oberstockstall, Kirchberg am Wagram |
| Quality grade: | Wagram DAC, Local wine |
| Site: | village vineyard selection |
| Site Type: | plateau |
| Varietal: | Grüner Veltliner 100 % 22 - 47 years 3500 - 3800 plants/ha 5500 - 6000 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 220 m |
| Soil: | loess |

HARVEST AND MATURING

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|---------------------------------|---|
| Harvest: | handpicked middle/september - end/september |
| Malolactic Fermentation: | yes |
| Mazeration: | 5 hour(s) |
| Fermentation: | spontaneous steel tank 2 month(s) temperature control: yes 23 °C |
| Maturing: | steel tank 6 month(s) |
| Deacidification: | no |
| Acidification: | no |

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.

