



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

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

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.

