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RAW MATERIAL

50% Grüner Veltliner, 50% Traminer

Production area: Wagram, 220 m a.s.l., eastern exposure

Terrain: nella Valle del Danubio, su un terreno ricco di loess (terriccio sabbioso) con esposizione a sud-est

Harvest: manual

Vinification: Soft pressing and spontaneous alcoholic fermentation in steel, with indigenous yeasts

Refinement: 75% in large used wooden barrels for 12 months, 25% in ovoid concrete tanks for 12 months

Color: orange yellow

Fragrance: notes of candied orange, rosehip, roasted apple

Flavor: Delicate, spicy texture with hints of malt and light acidity

Alcoholic Grade: 12.5% vol


