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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



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