



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

**origin:**

*Wimmer-Czerny, Fels am Wagram, winegrowing region Wagram, Austria*

[weingut@wimmer-czerny.at](mailto:weingut@wimmer-czerny.at) tel+43-2738-2248 fax DW-4 [www.wimmer-czerny.at](http://www.wimmer-czerny.at)



**we:**

*Fumberg GRÜNERVELTLINER 2019*

**degustation:**

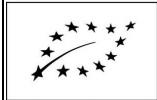
*Color bright yellow and green, nose of apples and pineapple, also mineral components and herbs. Very elegant and well-balanced, spicy and peppery, classic Veltliner fruits, kinds of apples, long ending body.*

**analysis:**

*alk 12,5 % tart.acid 5,1 g/l res.sugar 1,2 g/l*

**Weinbergslage:**

*The " Fumberg " vinyard in Goesing, community Fels am Wagram, south looking to Danube river, in the middle of the slope between 650 ft and 900 ft.*



**soil:**

*20 m deep sandy clay ("Löß"), 20% lime, an wind-settlement of ice age, which can store the water very well.*

**vinyard:**

*More than 25 years old vines with deep roots, high slim leafwall. Different old clones of RoterVeltliner. Certified Biodynamic production (Demeter). ROTER VELTLINER is a century-old old traditional grape of our region "Wagram", it is father of many other regional grapevarieties. It needs not very much water, loves poor soils and sunny places and also in very hot dry vintages it does not loose its elegance and spicyness.*

**yield:**

*35hl / ha, Picked and selected by hand Begin until End of October into 300kg boxes*

**cellar:**

*Whole grapes filled into the press, 5 h contact to skins, pneumatic pressing, Bentonit (clay), 6h sedimentation, slow fermentation in with own native yeast in steel tank, 2 times racking at descending moon instead of filtering, botteling.*

**development:**

*To drink already now beautifully, but for next year flavour increase noticeably, bottle storage 6 to 8 years possible*

**optimum:**

*together with bright meat or fish*