



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, wineregion Wagram

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we:

Felsberg **GRÜNER VELTLINER RESERVE 2017**

degustation:

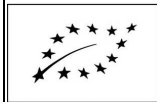
Color full yellow and green, nose of pineapples, hazelnuts, apricots. Well-balanced, spicy, a calm long ending body.

analysis:

alk 13,0 % acid 5 g/l res.sugar 1,7 g/l

Weinbergslage:

Blend from 3 different vinyards in Fels am Wagram, very warm expositions in the middle of the slope with deep "Löß" soil.



soil:

20 m deep sandy clay ("Löß"), a wind-settlement of the 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:

25 hl / ha, November picked by hand into boxes

cellar:

Whole grapes by force of gravity filled into the press, one night contact to juice and skins, careful pressing, Bentonit (clay) , sedimentation, fermentation with own native yeast in oak barrels, 3 times racking at descending moon instead of filtering, storing to the yeast 11 month, bottling at begin of fall.

development:

Increasing fruit after botteling until spring, best begin of consume 2 years after harvest, bottle storage to 10 years possible

optimum:

together with maindishes or chees, or to drink alone