



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, Region Wagram, Niederösterreich

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we:

Wagram Terrassen GRÜNER VELTLINER 2019

degustation:

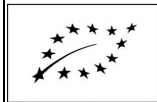
Bright yellow-green color, fresh scent of apple and citrus, also mineral notes. Fresh fruity aromas on the palate with lively tangy natural CO₂, animating, dry and spicy fading, minerality again, remarkable depth.

analysis:

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

Weinbergslage:

Single vineyard "Hammer", a slope with deep soil at the eastern part of the vineyards of community Fels am Wagram



soil:

20 m deep sandy clay ("Löß"), classic terroir of Wagram

vineyard:

More than 25 years old vines with deep roots, high slim leafwall. Different old clones of Roter Veltliner. Certified Biodynamic production (Demeter). ROTER VELTLINER is a century-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 lose its elegance and spiciness.

yield:

40 hl / ha, end of September picked and selected by hand in boxes of 300 kg

cellar:

Whole grapes squeezed by gravity in the press, 8h resting on skin and juice, after pressing, clayfining and 6h sedimentation, fermentation with own local yeast in steel, after 6 months on the yeast bed filling directly on the bottle (our 32nd year method "yeast tapping" vulgo "sur lie"!).

development:

to drink already now beautifully, good to enjoy young, aromas expand more until winter, about 2 years storeable

optimum:

for starters, seafood, aperitif or together with bright meat (like Viennese Schnitzel)