



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

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

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name:

Wagram Terrassen GRÜNERVELTLINER 2021

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 11,5 % tart.acid 5,5 g/l Res.sugar 1,2 g/l

singelvinyard:

Singlevinyard "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

vinyard:

50 years old vines with deep roots, high slim leafwall and arrow-pruning, 4000 vines/ha. Many different cover crops, certified biodynamic production (Demeter).

yield:

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

cellar:

Whole grapes squeezed by gravity into 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 34th vintage naturalwine method "Hefeabstich" 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, aperitiv or together with bright meat (like Viennese Schnitzel)