



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

**origin:**

**Wimmer-Czerny, Fels am Wagram, wineregion Wagram**

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**name:**

*Frühroter Veltliner* 2021

**degustation:**

Color light yellow-green, delicate floral fragrance, citrus fruits. Youthful liveliness on the palate, aromatic, piquant. Local vine for centuries, also known as Malvasia, crossing with Roter Veltliner and Silvaner, early ripening period, therefore good as the first wine ambassador of the new vintage.

**analysis:**

alk 11,1 % acid 5,5 g/l res.sugar 1,5 g/l

**singelvinyard:**

Singlevinyard Floss in Fels am Wagram, south-east facing soft hill



**soil:**

25 m deep sandy clay ("Löß"), a wind-settlement of the ice age, which can store the water very well

**vinyard:**

30 years old vines with deep roots, high slim leafwall and arrow-pruning, 5000 vines/ha. Many different cover crops, certified biodynamic production (Demeter).

**yield:**

25 hl / ha, picked by hand into boxes on 12th of september

**cellar:**

Whole grapes by force of gravity filled into the press, 6h contact to juice and skins, careful pressing, Bentonit (clay), sedimentation, fermentation with own native yeast, sedimentation with 3 times racking, botteling.

**development:**

FrühroterVeltliner is earlier and softer than other varieties, he gets harmony faster. He wins with his aromas more and more, storeable 2 - 3 years.

**optimum:**

from spring 2021 until 2022, with apeterizer or seafood