



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

**origin:**

*Wimmer-Czerny, Fels am Wagram, Niederösterreich*

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



**we:**

*PUR* PET.NAT. 2019

**degustation:**

*Natural- sparkling wine from red wine grapes St. Laurent, Zweigelt and PinotNoir was produced by bottle fermentation sulfur-free and yeasty unfiltered (Petillant Naturel), its lively mousseux and its bright pink go along with berry fruits. Lightness and animating body and acidity result in extraordinary drinking joy.*

**analysis:**

*Alk 11,5 % acid 6,0 g/l sugar 2 g/l*

**Weinbergslage:**

*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:**

*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:**

*31 hl / ha, September picked by hand in boxes of 300 kg*

**cellar:**

*Soft crunching, 12 h contact to skins, pressing, sedimentation, slow fermentation in with own native yeast, botteling during endfermentation, stays in bottle on fine yeast, no sulfur, unfiltered.*

**development:**

*Now already to consume, raising fruit until more and more, storeable around 7 years*

**optimum:**

*für aperitiv, oysters, seafood, good to combine with sweet dishes*