



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, winegrowing region Wagram, Austria

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we:

*PCR* GRÜNERVELTLINER 2015

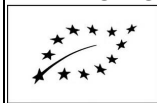
**degustation:**

Color deep yellow and green. Smell of green apples, pears and also honey. Fruity elegance, white pepper and tobacco notes, good balanced, long ending body and fine spicy acid, minerals and aromatic fruits, the terroir reflecting.

**analysis:**

alk 13 % acid 5,5 g/l res.sugar 2,5 g/l

**Weinbergslage:**



Singlevineyard "WEELFEL" in Goesing is a sunny, but cool exposition on the top (320 m) of the slope of the "Hengstberg", south adjustment, terraces with bushes between them, living space for flowers and animals.

**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:**

30 hl / ha, end of October picked by hand into 300kg boxes

**cellar:**

Whole Termeno grapes are mashed in amphora and fermented with their own indigenous yeast, 8 months standing time, without pressing or pumping in wooden barrel, cuvee fermented with 50% Roter Veltliner in wooden barrel, then decanting and filling, low-sulfur without filters.

**development:**

Slow development, with time and air increase of Veltliner-aromas, can age and grow several years, good storageable, approx. 10 years and more

**optimum:**

Good combination to fish, bright meat, cheese or dishes with mushrooms