



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

**origin:**

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

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**wine:**

*Roter Veltliner* **FELS AM WAGRAM 2020**

**degustation:**



Slow Food®  
**Presidio**

ROTER VELTLINER  
DONAUTERRASSEN

**analysis:**

*Deep yellow-green colour, fruity nose of flowers and almond. Very elegant and well-balanced, harmony, spicy, long ending body. SlowFood PRESIDIO, father of a big family of local grapes like Neuburger, Malvasia, Rotgipfler or Zierfandler*

Alk 12,0 % Säure 5,5 g/l Restzucker 1,9 g/l

**Weinbergslage:**



*of 4 different Löss-vinyards in the municipality of Fels am Wagram: Fumberg (Gösing), Bründlgraben (Stettenhof), Kogl (Fels) and Hammer (Thürnthal)*

**soil:**

*Deep sandy clay ("Löß"), and gravel, "Wagram terraces")*

**vinyard:**

*Old vines, arches and high leaf wall, no irrigation. Biodynamic viticulture (Demeter), loves dry locations.*

**yield:**

*30hl / ha, Picked by hand mid of October into 300kg boxes*

**cellar:**

*Healthy whole grapes by gravity into the press, 12 hours waiting on skins, gentle pressing, sedimentation, slow fermentation with own natural yeast, decanting several times at the right time, no pre-filtering before bottle filling.*

**development:**

*Fine aromas already after bottling, opens further until next spring ca.7 years expandability.*

**optimum:**

*together with starters or fish or noodles*