



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

**origin:**

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

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**wine:**

*Roter Veltliner BRINDLSGRABEN 2020*

**degustation:**



Slow Food®  
Presidio

ROTER VELTLINER  
DONAUTERRASSEN

**analysis:**

*Color yellow-green, fresh fruity nose of flowers and almond. Very elegant and well-balanced, has much "drinking joy." Spicy, long ending body.*

*alk 13,0 % tart.acid 5 g/l res. sugar 4,8 g/l*

**Weinbergslage:**



*high-altitude top location (390m) with SO slope in Stettenhof. Fels am Wagram community*

**soil:**

*Sandy clay ("Löß"), gravel and primary rocks in the underground*

**vinyard:**

*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 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:**

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

**cellar:**

*Whole grapes filled into the press, 4 h contact to skins, pneumatic pressing, Bentonit (clay), sedimentation, slow fermentation in with own native yeast in steel tank, 2 times racking at descending moon instead of filtering, botteling.*

**development:**

*Fine aromas already after botteling, opens further until next spring ca.6 years expandability.*

**optimum:**

*together with starters or fish or white meat*