



WIMMER-CZERNY

FAMILIEN WEINGUT

WEIN- U. LAGENBESCHREIBUNG

Herkunft:

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

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Wein:

Weelfel GRÜNERVELTLINER OLD VINES 2015

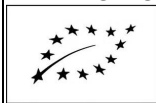
Beschreibung:

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.

Analyse:

alk 13,0% acid 5 g/l res.sugar 1,3 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.

Boden:

Very diverse and mosaically different: underground is sandstone with sea shells, support on primary rock (GfoehlerGneis), on top mixed with old danuberiver crushedstones and clay. To eastern parts more and more covered of "Loess".

Weingarten:

40 years old vines, arrow pruning and high slim leaves wall, ca.3000 vines/ha. Many different cover crops. Biodynamic production (Demeter)..

Ertrag:

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

Weinbereitung:

Whole grapes filled into the press, 6 h contact to skins, pneumatic pressing, Bentonit (clay) , 6 h sedimentation, slow fermentation in with own native yeast in steel tank, 2 times racking at descending moon instead of filtering, botteling at best time.

Weinentwicklung:

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

Trinkoptimum:

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