



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

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

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we:

Weeffel OLD VINES 2017

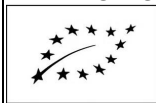
degustation:

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

Weinbergslage:



Singlevineyard "WEELFEL" in Goiesing 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:

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".

vineyard:

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:

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

cellar:

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.

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