



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, region Wagram

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we:

Scheiben WEIßBURGUNDER OLDVINES 2017

degustation:

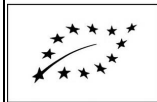
Color deep yellow gold, ripe fruity smell, flavours of sweet pineapple and honey. At the tongue full and good balanced, embedded into a spicy structure, rich, not fat, with smooth body.

analysis:

Alk. 13,0 % Sre. 6 g/l Rzr. 5 g/l

Weinbergslage:

Singlevineyard "Scheiben" in Fels am Wagram, an early exposition in the lovely "Cellar Road".



soil:

20 m deep sandy clay ("Löß"), classic terroir in Fels am Wagram

vinyard:

70 years old vines, 20m deep roots, high slim leafwall and arrow-pruning, 4000 stocks/ha, Biodynamic production (Demeter).

yield:

32 hl / ha, Picked and selected by hand middle of October into 300kg boxes

cellar:

Whole grapes filled into the press, 10 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.

development:

fine bloom flavours after filling, starting from autumn/winter however blooms and honey component already comes into balance, needs certain bottle storage, about 10 years expandability

optimum:

Needs development in first time. Fits for many different meals: fish, chicken, calf