



# WIMMER-CZERNY

FAMILIEN WEINGUT

## WINE- & TERROIRDESCRIPTION

**origin:**

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

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**we:**

*Beerenauslese VOM RIESLING 2017*

**degustation:**

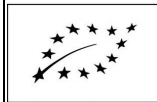
*Color full yellowish green, nose of pears, hazelnuts, apricots. Surprising fruity, powerful, acid embedded into a spicy ending body, rich and concentrated with fine aromas of fruits and little of pepperaroma from Veltliner.*

**analysis:**

*Alk 14,4 % acid 9 g/l sugr 95 g/l, Most 28 KMW*

**Weinbergslage:**

*vinyard Hammer in community of Fels am Wagram, a lower eastern part of community Fels am Wagram*



**soil:**

*20 m deep sandy clay ("Löß"), a wind-settlement of the ice age, which can store the water very well*

**vinyard:**

*35 years old vines with deep roots, high slim leafwall and arrow-pruning, 4000 vines/ha. Many different cover crops, certified biodynamic production (Demeter).*

**yield:**

*25 hl / ha, frozen grapes picked by hand into boxes on morning of 21th December 2007*

**cellar:**

*Whole grapes by force of gravity filled into the press, 6h careful pressing, Bentonit (clay), sedimentation, fermentation with own native yeast several times racking at descending moon on fruitdays for clearing without filter, extension to the fine yeast, May bottleing without pump (air pressure).*

**development:**

*Fine Aromas will grow more and more, needs time until spring 2009 for good balance, good future for more than 10 years*

**optimum:**

*good combination to desserts with fruits like apricots or peaches, or roquefort cheese, or gooseliver*