



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

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

weingut@wimmer-czerny.at tel+43-2738-2248 fax DW-4 www.wimmer-czerny.at



we:

Roter Veltliner GRANIT 2018

degustation:



Slow Food®
Presidio

ROTER VELTLINER
DONAUTERRASSEN
analysis:

Full-bodied gold, floral-like scent with a little bit of flint, lots of substance, beautiful tartness on the finish, voluminous, great expandability.

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

Weinbergslage:



4 different single vineyards in community Fels am Wagram: Fumberg, Zeisleiten, Steinagrund und Kogl

soil:

Deep 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 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 lose its elegance and spiciness.

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, fermentation in with own native yeast in Granite cask, 11 month storage, 2 times racking at descending moon instead of filtering, bottling.

development:

Good riping potential for 10 years

optimum:

together with starters or fish or noodles