

Rotgipfler TAGELSTEINER 2011

Varietals: 100% Rotgipfler (autochthonic Austrian white grape)

Wine Region: Thermenregion, Lower Austria (Niederösterreich)

Climate: Continental Climate with influence of Pannonian Climate along the east end of the Austrian alps (Vienna Woods) – dry (av. 650 mm rainfall p.a.) and warm days with cooling fall wind from the Alps at night.

Vineyard: The vineyard “Tagelsteiner“ is located on the south-east face of the Anninger hill, between the towns of Traiskirchen, Gumpoldskirchen and Pfaffstätten. Age of the vines 45 years.

Soil: Calcareous soil (limestone alps) with shell limestone sediments from the Tertiary. Weathered brown soil with sandy clay and limestone gravel.

Vinification: Hole grape pressed; spontaneous fermentation in traditional large and neutral wood barrels; maturation on fine yeast (sur lie) for 10 months.

Date of Harvest: Mid October

Density at Harvest: 20° KMW (i.e. 99° Oechsle / 23.60° Brix)

Alcohol: 13.5% vol

Acidity: 6 g/l total titr. (in tataric acid)

Residual Sugars: dry; 5 g/l (fruct.+gluc.)

Certified Organic according to EU Regulation No. 203/2012: Control Institute AT-BIO-402

Characteristics: ripe pear, peach, raspberry, mango, pine apple, lemon balm, floral spice, salty minerality, rich structure, long spicy finish.

To drink 10+ years.