



Farming practice: sustainable

Wine production:

harvest time: beginning of October fermentation: in steel tanks at max. 64°F

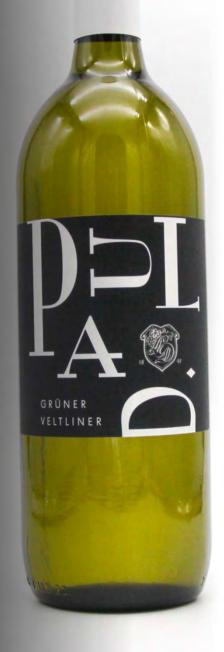
Alcoholic content: 12,0 % vol. Acidity: 5,2 g/l Residual sugar: 3,1 g/l Potential: 2024-2026

Tasting notes:

Color: clear, bright yellow
Nose: winter apple, fresh, fruity
Taste: green apple, fresh, slight citrus
note and classic white pepper, nice
acidity and excellent finish

Food pairing: chicken, pork, veal, trout, zander, vegetables

Best temperature to drink 49-52°F



Mitterstockstall. Wagram. Austria

paul@paul-d.at

Wine-maker: Paul Direder
<u>Size of winery:</u> 35ha

<u>Region:</u> Wagram - Austria <u>Geography:</u> north/west of Vienna <u>Climate:</u> continental/Pannonian <u>Soil:</u> loam and loess









Bottle/case: 12 Cases/layer:12 Cases/palett:60