

V Reserve 2022



The Viognier variety originates from the northern Rhone Valley in France. It clearly feels at home here on the predominant granite rock and the expensive white wines from the Condrieu are made from this grape. The variety also copes very well with drought - which also makes it interesting for us, because it is becoming increasingly dry here and most of our soils are also characterized by granite. After several months of ageing in amphorae, we have now bottled some of our Viognier as a single-varietal wine. The wine is characterized by its mineral, spicy taste and is a convincing and versatile accompaniment to food.

- ▶ animating aroma of peach and violets, very mineral on the palate with an elegant fruity presence and a hint of exoticism, distinct spiciness with refreshing acidity, a very complex wine with distinct tannins and a long finish.
- ▶ a very versatile accompaniment to classic Austrian cuisine, but also goes well with many wok dishes and Asian cuisine thanks to its spiciness.

technical data

100 % Viognier

Wine from Austria dry

Hand-picked at the beginning of October, short maceration period

20.5° KMW, ageing in amphorae

Alcohol: 13 vol.

Acidity: 6.5 g/l

Residual sugar: 3 g/l