

WINEMAKER:

Mathias, Viktoria, and
Leonhard Schodl

FOUNDED:**COUNTRY:**

Austria

REGION:

Weinviertel

Fruhstuckswein (Skin Contact)

Schodl

VARIETY:

Grüner Veltliner, Welschriesling,,
Riesling

FARMING:

Certified Organic, Orange Wine

APPELLATION

Austria

Frühstückswein

**WINEMAKING & VINEYARD**

Biodynamic. Grüner Veltliner (30%), Welschriesling (30%), Weißburgunder (20%), Roter and Gelber Muskateller (20%). The Roter and Gelber Muskateller are macerated for 10 days to extract flavor and structure, and the rest of the fruit is direct pressed to maintain freshness and balance. The juice is fermented with native yeasts in stainless steel, large oak casks and 500 liter neutral barrels. The wine is aged for 7 months on the lees in these vessels, then blended and bottled unfinned and unfiltered with a 15 mg/l sulfite.