

Fact Sheet: V[i] – W[a]

Vintage: 2023

Variety: 100% organic Viognier grapes

Alcohol: 13,5 % vol.

Acidity: 6,5 g/l

Residual sugar: 1,5 g/l

Region: Wingrowing region Wagram

Winery: Ecker – Eckhof
A-3470 Mitterstockstall 25

Vinification: Fermentation with natural yeast in a concrete egg and a part was aged in small oak barrels; unfiltered!!!

Tasting notes: Vi-Wa = a play on words using dialect for “how true” or an acronym for “Viognier Wagram”; a wonderful French white wine varietal, reminiscent of violets, a rarity with enormous potential, LIMITED!

Food accompaniment: Pairs well with small delicacies such as ham with melon, poultry, veal patties, or baked chicken liver

