



2023 SPECTRUM Cuvée

Bernhard OTT is well known for his Grüner Veltliner wines from the Wagram valley. Since 2017 there is a new type of wine in our Portfolio, SPECTRUM®. It is a tribute to our old and precious diversity of different grapes. This wine is in 3 steps handpicked. In the cellar it is partly fermented on the skin but only for one to two days. Afterwards the grapes go through a gentle pressing in the basket presses into the big wooden oak barrels from Stockinger, for a spontaneous fermentation. After the winter in the cellar, it is bottled unfiltered.

Variety:	Traminer, Müller Thurgau, Silvaner, Roter Veltliner, Neuburger, Chardonnay, Muskateller, Sauvignon Blanc, Welschriesling
Origin:	Wagram / Kamptal
Soil:	Löss und Schotter / Gföhler Gneis
Age of the vines:	4 bis 25 Jahre
Harvest:	September 2023 ✂ Handpicked
Fermentation:	Spontan / teilweise maischevergoren
Alcohol:	12 %
Drinking Temperature:	8° - 10° Grad