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Simply Wow!, Edition MMXX

Country of origin: Austria
Growing area: Wagram
Village: Fels am Wagram



Appellation: Floss is situated on a south-east exposed slope, famous for long ripening periods, altitude 240-260 m,

Type of soil: pure Löss-soil, rich in limestone, warm and well drained.



Background of the vineyard: The Leth family is respected for their work sustaining indigenous varieties by collecting grape varieties which had significant importance in Austria's wine growing a hundred or more years ago and replant them at Austria's first "living grape variety museum". Due to the commitment of Franz Leth Sr. it showcases today around 250 old grape varieties, some amongst them which had almost become extinct, others having never gained any major recognition, and a few having never been cultivated in practice.

Winemaking: All white varieties, (approx. 200) are harvested together as a field blend, pressed, fermented and matured as one wine. Only the finest and ripest bunches of each variety are used for this project to guarantee top quality. To provide the extraordinary array of fruit flavours, the wine making process is done completely in stainless steel. After maturing six months on lees, bottling is done usually in May.

Tasting notes: Incredible flavours consisting of all the fruit aromas around earth combined with amazing spice and soil rooted minerality. Outstanding indigenous and multicultural at the same time, simply fascinating! There's no wine in the world with greater complexity, let it breathe a little and it's changing like a chameleon.

Analysis: Alcohol 13.5% vol. res. sugar 1.2 g/l acidity 6.3 g/l

Ageing potential: Will benefit from some years of bottle aging, enjoy young when you like fresh fruit flavours or keep in your cellar for a hidden gem of generosity.