

## BURGGARTEN NEUBURGER SMARAGD 1990



<b>Origin:</b>	Austria, Wachau, Mautern
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burggarten
<b>Normal Classification:</b>	Smaragd
<b>Site Type:</b>	plains
<b>Varietal:</b>	Neuburger 100 %   70 years 3000 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	north
<b>Sea Level:</b>	210 m
<b>Soil:</b>	alluvial gravel

### *Cellar*

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	spontaneous oak barrel   2000 L   used barrel   4 week(s)
<b>Maturing:</b>	oak barrel   2000 L   used barrel   6 month(s)
<b>Time on the Full Yeast:</b>	2 month(s)
<b>Time on the Fine Yeast:</b>	3 month(s)
<b>Bottling:</b>	natural cork

### *Data*

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (40 years)
<b>Optimum Drinking Year:</b>	1991 - 2030

### *Winery*

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.

