

Fehérburgundi 2015

Origin: Hungary, Sopron
Site: Frettner
Varietal: Pinot Blanc | 17 years
5400 plants/ha | 3000 liter/ha
Weißburgunder
Soil: mineral
slate



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked

Malolactic yes

Fermentation:

Fermentation: spontaneous
large wooden barrel | used barrel

Bottling: 4800 bottles

Data

Wine Type: Still wine | white | dry

Alcohol: 13.03 %

Acid: 5.1 g/l

Residual Sugar: 2.3 g/l

Total Sulfur: 56 mg

Certificates: organic, bio-dynamic

Allergens: sulfites

Drinking 12 - 14 °C

Temperature:



Aging Potential: small (2022 years)
Optimum Drinking 2017 - 2022
Year: