

# weninger

## Welschriesling Saybritz 2015

<b>Origin:</b>	Austria, Südburgenland
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Welschriesling 100 %   60 years 6000 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	340 m
<b>Soil:</b>	green slate blue slate clay



### Weather / Climate

**Climate:** pannonic

### Cellar

**Harvest:** handpicked | beginning/september

**Malolactic Fermentation:** yes

**Maceration:** 24 hour(s) | warm | with stems: yes

**Fermentation:** spontaneous

large wooden barrel | 500 L | used barrel | 18 day(s)

**Maturing:** large wooden barrel | 500 L | used barrel | 10 month(s)

**Time on the Fine Yeast:** 12 month(s)

**Bottling:** natural cork | beginning/august 2016 | 500 bottles



## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Total Sulfur:</b>	< 20 mg
<b>Certificates:</b>	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2017 - 2025

## Winery

Soil as the origin of life. Unbound yet deeply rooted.