

Umathum Auslese 2018

Wine Description

bright yellow-gold, in the nose ripe fruits with impressions of citrus and litchi, on the palate exotic fruit flavours of pineapples, passion fruit and dried figs, mild and creamy, low on alcohol

Wine Type: Still wine | white | sweet

Alcohol: 11.5 %

Residual Sugar: 70.8 g/l

Acid: 5.6 g/l

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2019 - 2030

Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Auslese, Prädikatswein

Site: Vineyard Selection

Site Type: plains

Varietal: Chardonnay 75 % | 25 - 29 years

3500 plants/ha | 2200 liter/ha

Botrytis: 15 %

Welschriesling 25 %

Sea Level: 128 m

Soil: gravel

sand

loam



Harvest and Maturing

Harvest:	handpicked September 26
Grape Sorting:	manual
Malolactic Fermentation:	no
Mazeration:	squashed 15 hour(s) cold with stems: yes
Fermentation:	spontaneous steel tank 25 day(s) Fermentation Stop: By cooling At Residual Sugar 70 g/L
Filter:	layer filtration fine
Maturing:	steel tank 6 month(s)
Bottling:	glass cork middle/april 2019

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

with all desserts a glass in itself, a pure pleasure