

Umathum Auslese 2018

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



Weather / Climate

Climate: continental, pannonic

Cellar

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)

Data

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

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

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