



CARNUNTUM WEISS 2016

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	5.8 g/l
Residual Sugar:	2.3 g/l
Total Sulfur:	< 70 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (2 years)
Optimum Drinking Year:	2018 - 2019

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl
Site Type:	hilly land
Varietal:	Weißburgunder 60 % 10 - 25 years 3000 plants/ha 5300 liter/ha Grüner Veltliner 30 % Welschriesling 10 %
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	calcareous sandy loam



HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 12 day(s) 18 °C large wooden barrel 500 L used barrel 12 day(s) 18 °C amphora 8 day(s) 18 °C
Skin Contact:	12 hour(s)
Maturing:	steel tank 6 month(s) large wooden barrel 500 L used barrel 6 month(s) amphora 1 month(s)
Time on the Full Yeast:	4 month(s) 4 month(s) 4 month(s)

PRODUCT CODES

EAN:	9120039622118
EAN / carton 6:	9120039623115