



Grauer Burgunder Postolern "Maischevergoren" 2016

Origin: Austria, Wachau, Wösendorf
Quality grade: Österreichischer Landwein
Site: Ried Postolern
Site Type: hilly land
Varietal: Grauer Burgunder 100 % | 19 years
4500 plants/ha | 4000 liter/ha
Geographical Orientation: south east, south
Sea Level: 370 m
Soil: paragneiss
amphibolite

Vineyard Site:

The Postolern is our site located at the highest altitude. The soils are composed of paragneiss and amphibolithe.



Cellar

Harvest: handpicked | October 15
Grape Sorting: manual
Malolactic Fermentation: partly
Press: pneumatic
Fermentation Process: pump over | 1 x
Fermentation: spontaneous
Grauer Burgunder | steel tank | 2000 L | 11

Maturing: steel tank | 2000 L | 6 month(s)
small wooden barrel | 600 L | 12 month(s)

Time on the Full Yeast: 12 month(s)
12 month(s)

Bottling: glass cork | Feb. 15, 2018

Data

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Residual Sugar: 2 g/l

Acid: 6.5 g/l

Allergens: sulfites

Drinking Temperature: 11 - 14 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 18 - 28