

# Umathum Grauer Burgunder 2018

## Wine Description

Intense golden yellow color, pronounced spicy aroma, with hints of nuts in the nose, which are reflected on the palate, delicate spicy note, full - bodied on the palate, fine and creamy with long finish; a very fine classic style

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.7 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	4.2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (6 years)
<b>Optimum Drinking Year:</b>	2020 - 2025

## Vineyard



<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plains
<b>Varietal:</b>	Grauer Burgunder 100 %   21 - 32 years 3500 plants/ha   4500 liter/ha
<b>Sea Level:</b>	128 m
<b>Soil:</b>	gravel   sub soil iron   large lime   medium



## Harvest and Maturing

<b>Harvest:</b>	handpicked   beginning/september
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Maceration:</b>	squashed   1 hour(s)   cold   with stems: yes
<b>Fermentation:</b>	spontaneous large wooden barrel   2500 L   used barrel   2 week(s)
<b>Filter:</b>	layer filtration
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   6 month(s)
<b>Time on the Fine Yeast:</b>	6 month(s)
<b>Bottling:</b>	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

The Pinot Gris is the classic wine for poultry and roasted fish, it goes equally well with light pasta dishes, a versatile food companion.