

Umathum

Grauer Burgunder 2018

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



Weather / Climate

Climate: continental, pannonic

Cellar

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

Data

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

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

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.