

Umathum

Grauer Burgunder 2018

Österreichischer Qualitätswein

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)

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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Time on the Fine Yeast:	6 month(s)
Bottling:	glass cork middle/april 2019

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.