



KELLER »AM GAISBERG«
SCHREIBEIS



Austria – Strass

WEISSBURGUNDER RESERVE 2016

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	vineyard selection
Site Type:	terraces
Varietal:	Weißburgunder 100 % 30 - 45 years 2500 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	south west
Sea Level:	250 - 300 m
Soil:	gravel medium loam medium

Vineyard Site:

The top Straß location Gaisberg is a southern foothills of the Manhartsberg and is built up from primary rock soils of the Bohemian Massif. In the lower layers loam and loess soils overlap the old crystalline rocks. In the north, the densely wooded Manhartsberg protects against cold currents, which is why the harmonious combination of good climatic conditions with the southern hillside location and ideal soils produces outstanding wines.

WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR


Harvest:	handpicked end/september
Malolactic Fermentation:	no
Skin Contact:	1 hour(s)
Fermentation:	selected yeast steel tank 14 day(s) temperature control: yes 18 - 19 °C
Filter:	layer filtration sterile
Maturing:	steel tank 8 month(s)
Time on the Fine Yeast:	8 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	14 %
Allergens:	sulfites
Drinking Temperature:	13 - 16 °C
Aging Potential:	high (10 years)



Weingut Schreibeis | Gaisbergkellergasse | Strass | Austria

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Optimum Drinking Year: 2017 - 2025

AWARDS

Berliner Wine Trophy: BIG GOLD

Falstaff: 90