

# Umatham

## Königlicher Tafelwein MMXVI 2016

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Tafelwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Hárslevelü 100 %   12 years 3800 plants/ha   4000 liter/ha
Geographical Orientation:	north west
Sea Level:	180 m
Soil:	slate quartz



### Vineyard Site:

The aroma and taste of the wine, reminiscent of lime blossom, are unmistakable and give the variety its name. The "Lindenblättrige" originates from the Hungarian Pannonian region. In Hungary it is called "Hárszlevelü" and is one of the basic wines for the production of traditional Tokay. In the time of the Austro-Hungarian Monarchy, the wine was served at the banquets of emperors and kings. The "Lindenblättrige" was still widespread in the 19th century and was also cultivated in today's Burgenland before it fell into oblivion here. As a traditional company, we feel closely connected to the history of the Pannonian region and have therefore revived the "Lindenblättrige".

## Cellar

Harvest:	handpicked   middle/october
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	squashed   1 hour(s)   cold   with stems: yes
Fermentation:	spontaneous small wooden barrel   225 L   used barrel   3 week(s)
Filter:	layer filtration
Maturing:	small wooden barrel   225 L   used barrel   15 month(s)
Time on the Fine Yeast:	15 month(s)

## Data

Wine Type:	Still wine   white   dry
Alcohol:	11.2 %
Residual Sugar:	1.5 g/l
Acid:	6.1 g/l
Allergens:	sulfites
Drinking Temperature:	12 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2019 - 2025



## Wine Description

Pale golden yellow colour, in the nose a bouquet of aromas with pear, ananas and quince, on the palate herbs and spicy notes with impressions of lime blossoms, smooth and fresh finish These varietal wines mature gracefully, and over time will develop aromas reminiscent of Riesling

## 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 wine is an ideal partner for strong starters, offal, traditionally fatty or spicy dishes, but also for fish and cheese.