



Wine Type:	Still wine white dry
Alcohol:	10 %
Residual Sugar:	145.2 g/l
Acid:	7.8 g/l
Allergens:	sulfites

Award

Falstaff:	94
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Vineyard



Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Prädikatswein, Beerenauslese
Varietal:	Pinot Blanc
Soil:	alluvial soil danube gravel calcareous

Harvest and Maturing


Harvest:	handpicked November 15
Fermentation:	spontaneous steel tank

Maturing:

oak barrel | used barrel

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