

Origin: Austria, Burgenland, Gols
Quality grade: Landwein
Site: Vineyard Selection
Varietal: Neuburger 100 %
Soil: sandy
gravelly
calcareous
iron containing



Cellar

Harvest: handpicked | September 12
Malolactic: yes
Fermentation:
Fermentation: spontaneous
steel tank | 7 day(s)
Maturing: oak barrel | 500 L | used barrel | 9 month(s)
Time on the Fine: 9 month(s)
Yeast:
Bottling: July 4, 2017

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1.2 g/l
Acid: 5.7 g/l
Allergens: sulfites

Awards

Falstaff: 92