



# NEUBURGER LIMBERG 2017

**Quality grade:** Qualitätswein  
**Varietal:** Neuburger 100 % | 55 years

## CELLAR

**Harvest:** handpicked | beginning/october  
**Malolactic Fermentation:** no  
**Sulfur Added:** yes, wine  
**Fermentation:** spontaneous  
steel tank | 6 week(s)  
**Filter:** filtered  
**Maturing:** steel tank | 20 month(s)  
**Bottling:** screw cap

## DATA

**Wine Type:** Still wine | white | dry  
**Certificates:** organic  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** medium (7 years)  
**Optimum Drinking Year:** 2019 - 2025

