



NEUBURGER 2017



Origin:	Austria, Wachau, Mautern
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Neuburger 100 % 25 years 3000 plants/ha 4000 - 4500 liter/ha
Sea Level:	220 - 280 m
Soil:	loess danube gravel

Cellar

Harvest:	handpicked beginning/october
Malolactic Fermentation:	no
Skin Contact:	24 hour(s)
Fermentation:	spontaneous steel tank 2 month(s)
Maturing:	oak barrel 3000 L used barrel 6 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.1 g/l
Residual Sugar:	4.1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2017 - 2040

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.

