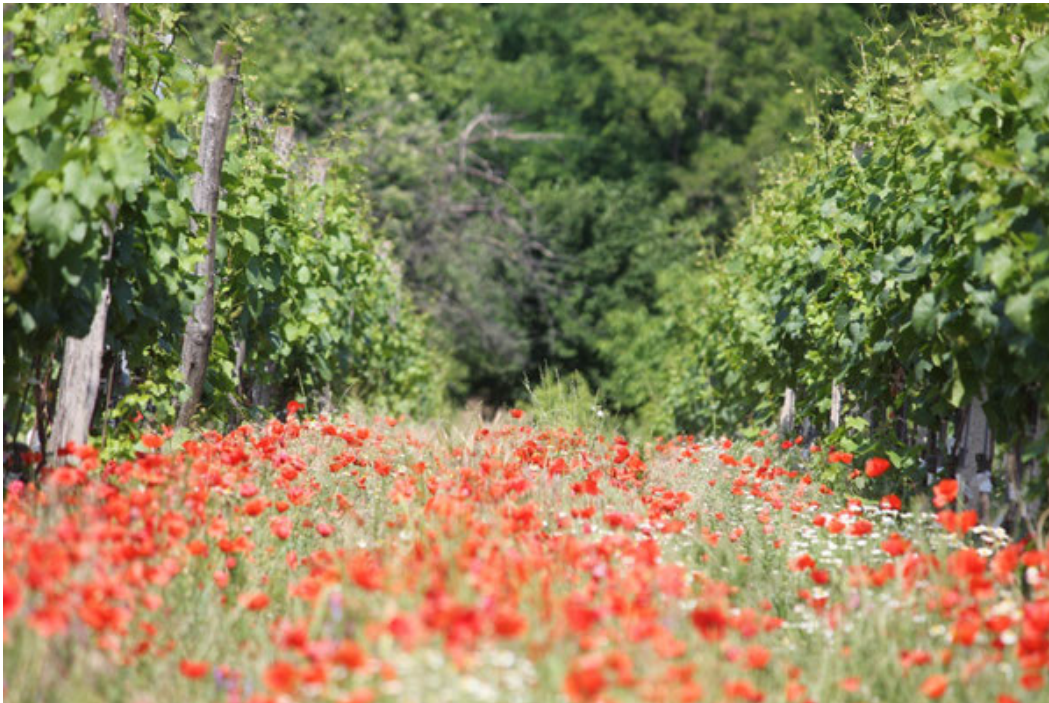


Origin: Austria, Burgenland, Gols
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Goldberg
Varietal: Weißburgunder 100 %
Soil: danube gravel
sandy
loam
calcareous



Cellar

Harvest: handpicked
Malolactic: yes
Fermentation:
Mazeration: 8 hours | cold | with stems: yes
Fermentation: spontaneous
large wooden barrel | 500 L | used barrel
Maturing: oak barrel | 500 L | used barrel
Time on the Fine: 13 month(s)

Yeast:

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 2 g/l
Acid: 5.1 g/l
Certificates: organic
Allergens: sulfites

Awards

Falstaff:

0