



PINOT BLANC 2016

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.8 g/l
Residual Sugar:	7.1 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2023

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Varietal:	Weißburgunder 100 % 30 years 4000 plants/ha 4900 liter/ha
Soil:	calcareous chalk loam

HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 16 - 18 day(s) 18 - 20 °C
Maturing:	steel tank 3 month(s)
Time on the Full Yeast:	4 month(s)

PRODUCT CODES

EAN:	9120039622071
EAN / carton 6:	9120039623078

