

Umathum Pinot Gris Reserve 2017

Wine Description

Strahlendes, helles Strohgelb in der Farbe, in der Nase würzige Aromen mit Anklängen von Birnen, am Gaumen mineralisch salzig, mit Impressionen von Nüssen, komplexe Struktur, mit cremig, mildem und langem Abgang, ein harmonischer Pinot Gris, der Fülle und Eleganz verbindet, der Weißwein der Region östlich vom Neusiedler See

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	4.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (8 years)
Optimum Drinking Year:	2018 - 2025

Vineyard

Vineyard Site:

The topsoil is light, permeable and rich in quartz with a high iron content, the subsoil is characterised by gravel and sand. The mineral soil shapes the aroma of this wine: ripe, smoky aromas and a full-bodied, soft taste.



Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Normal Classification:	Reserve
Site Type:	plains



Varietal:	Grauburgunder 100 % 39 years 2800 plants/ha 3000 liter/ha
Sea Level:	128 m
Soil:	quartz top soil iron large top soil gravel sub soil sand sub soil

Harvest and Maturing

Harvest:	handpicked middle/september
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	squashed 1 hour(s) cold with stems: yes
Fermentation:	spontaneous large wooden barrel 4000 L used barrel 3 week(s)
Maturing:	large wooden barrel 4000 L used barrel 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	glass cork end/october 2018

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

Pinot Gris is the classic wine to accompany duck and goose, but also goes well with fish dishes and spicy salads