



Weissburgunder Rechnitz 2017

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.7 g/l
Acid:	5.1 g/l
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2022

Vineyard

Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	village site Rechnitz
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 15 - 25 years 5000 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 380 m
Soil:	mica schist green slate weathered soil

Harvest and Maturing

Harvest:	handpicked September 15 - September 25
Malolactic Fermentation:	yes
Press:	pneumatic
Fermentation:	spontaneous steel tank 20 - 24 day(s) temperature control: yes 18 - 21 °C
Skin Contact:	12 - 24 hour(s)
Maturing:	steel tank 9 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	2000 bottles

