



Weissburgunder Ried Prantner 2017

Wine Type:	Still wine white dry
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2024

Vineyard



Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Ried Prantner
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 15 - 30 years 5000 plants/ha 4000 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 23
Malolactic Fermentation:	yes
Press:	pneumatic



Fermentation:	spontaneous large wooden barrel 1200 L used barrel 30 day(s) 20 - 23 °C
Skin Contact:	12 hour(s)
Maturing:	oak barrel 1200 L used barrel 12 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	9 month(s)
Bottling:	1500 bottles