



KELLER »AM GAISBERG«  
**SCHREIBEIS**



Austria – Strass

## WEISSBURGUNDER ORANGE 2016

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	vineyard selection
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Weißburgunder 100 %   30 - 45 years 2500 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	gravel   medium loam   medium

### Vineyard Site:

The top Straß location Gaisberg is a southern foothills of the Manhartsberg and is built up from primary rock soils of the Bohemian Massif. In the lower layers loam and loess soils overlap the old crystalline rocks. In the north, the densely wooded Manhartsberg protects against cold currents, which is why the harmonious combination of good climatic conditions with the southern hillside location and ideal soils produces outstanding wines.

## WEATHER / CLIMATE

**Climate:** continental, pannonic

## CELLAR

<b>Harvest:</b>	handpicked   beginning/october
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	4 week(s)
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   28   100 %
<b>Fermentation:</b>	spontaneous open wooden barrel   225 L   used barrel   28 day(s)
<b>Filter:</b>	layer filtration
<b>Maturing:</b>	small wooden barrel   225 L   used barrel   24 month(s)
<b>Time on the Full Yeast:</b>	4 week(s)
<b>Time on the Fine Yeast:</b>	24 month(s)
<b>Bottling:</b>	natural cork SO2 added: 35 mg

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	14 %
<b>Acid:</b>	4.6 g/l



<b>Residual Sugar:</b>	2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 18 °C
<b>Aging Potential:</b>	high (100 years)
<b>Optimum Drinking Year:</b>	2017 - 2117

## WINE DESCRIPTION

Intense, ripe aroma of marzipan, nut, vanilla and a little toasted almonds, on the palate, creamy and full-bodied, long-lasting and powerful finish.