



WEISSBURGUNDER 2016



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| Origin: | Austria, Neusiedlersee, Andau |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Heideboden |
| Site Type: | plains |
| Varietal: | Weißburgunder 100 % 5 - 15 years 4000 plants/ha 5000 liter/ha |
| Sea Level: | 117 m |
| Soil: | gravelly large top soil sandy medium sub soil |
| Weather / Climate | |
| Climate: | continental, pannonic |
| Cellar | |
| Harvest: | handpicked |
| Grape Sorting: | manual |
| Malolactic Fermentation: | no |
| Fermentation: | selected yeast steel tank 10 day(s) temperature control: yes 18 - 20 °C |
| Maturing: | steel tank 6 month(s) |
| Time on the Fine Yeast: | 4 month(s) |
| Data | |
| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 1.5 g/l |
| Acid: | 6.7 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium (5 years) |
| Optimum Drinking Year: | 2018 - 2020 |

