

Umathum Grauer Burgunder 2017

Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Grauer Burgunder 100 % 20 - 31 years 3500 plants/ha 4500 liter/ha
Sea Level:	128 m
Soil:	gravel sub soil iron large lime medium



Weather / Climate

Climate: continental, pannonic

Cellar

Malolactic Fermentation:	yes
Mazeration:	squashed 1 hour(s) cold with stems: yes
Fermentation:	spontaneous large wooden barrel 2500 L used barrel 2 week(s)
Filter:	layer filtration
Maturing:	large wooden barrel 2500 L used barrel 6 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.9 %
Residual Sugar:	1.2 g/l
Acid:	4.2 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2019 - 2024

Wine Description

Intense golden yellow color, pronounced spicy aroma, with hints of nuts in the nose, which are reflected on the palate, delicate spicy note, full - bodied on the palate, fine and creamy with long finish; a very fine classic style

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.

