



NEUBURGER 2017

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Ruster Hügelland
Site Type:	hilly land
Varietal:	Neuburger 100 % 31 - 37 years
Soil:	loamy brown earth lime primary rock porcelain large



CELLAR

Harvest:	handpicked middle/september - end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel used barrel
Maturing:	oak barrel used barrel
Time on the Fine Yeast:	5 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.3 g/l
Acid:	4.3 g/l
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 °C

Optimum Drinking Year: 2018 - 2028