



# Pannobile Weiss 2017

Bio-Wein aus Österreich

## Wine Description

White Pannobile is only produced in the best vintages from our best vineyard sites. In most of the years we work with both, Weissburgunder and Chardonnay grapes. Ageing on the lees is very important for this wine. Handpicked, whole bunch pressed, natural fermentation in old Barriques, 13-15 month ageing on the lees.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.2 g/l
<b>Total Sulfur:</b>	< 27 mg
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2019 - 2026

## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Weißburgunder 50 %   20 - 30 years 3000 liter/ha Welschriesling 50 %
<b>Geographical Orientation:</b>	south east



**Soil:** sandy loam  
limestone  
Seewinkel gravel

## Weather / Climate

**Climate:** pannonic

## Harvest and Maturing

**Harvest:** handpicked | end/august  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** complete destemming | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 50 %  
Carbonic fermentation | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 50 %  
**Filter:** filtered  
layer filtration | coarse  
**Sulfur Added:** no  
**Maturing:** small wooden barrel | 225 L | used barrel | 16 month(s)  
**Time on the Full Yeast:** 16 month(s)  
**Bottling:** natural cork | beginning/may 2019  
SO2 added: 20 mg

## Product Codes

**EAN:** 912001818513 9  
**EAN / carton 6:** 912001818514 6

## Winery

Judith Beck is living and working in the vines. Not only because the enviable beautiful address of her winery at the end of the village Gols is called like that. Much more because she as a winemaker is convinced that the substantial qualities of a wine is developing in the vineyard. Therefore, she works since 2007 after biodynamic principles. In the cellar, Judith Beck tries with as few interventions as possible to "preserve and care for" what has matured in her vineyards in the Wagram, which is climatically favoured by Lake Neusiedl. She attaches great importance to expressing the typical fruit of her favourite varieties such as Zweigelt, Blaufränkisch, St. Laurent, Pinot Noir and Pinot Blanc in a unique way that is typical of the vintage. The result is wines with an unmistakable profile and character: substantial, structured, and multi-layered with good aging potential.