

PINOT BLANC 2017

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Ruster Hügelland
Site Type:	hilly land
Varietal:	Pinot Blanc 100 % 17 - 47 years
Soil:	loamy little brown earth Muschelkalk



CELLAR

Harvest:	handpicked beginning/september - middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank
Maturing:	steel tank

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	4.8 g/l
Acid:	5 g/l
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 °C
Optimum Drinking Year:	2018 - 2023