

Origin: Austria, Burgenland, Gols
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Goldberg
Varietal: Weißburgunder 100 %



Cellar

Harvest: handpicked
Malolactic yes
Fermentation:
Skin Contact: 8 hour(s)
Fermentation: spontaneous
steel tank
large wooden barrel | 500 L | used barrel

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.1 g/l
Certificates: organic
Allergens: sulfites

Awards

Falstaff: 0

