

WEISSBURGUNDER HALBTROCKEN 2017

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Gemerk
Varietal:	Weißburgunder 100 % 20 years
Soil:	loamy brown earth Muschelkalk porcelain large



CELLAR

Harvest:	handpicked September 22
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 18 °C
Maturing:	steel tank

DATA

Wine Type:	Still wine white semidry
Alcohol:	13 %
Residual Sugar:	8 g/l
Acid:	4.8 g/l
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 °C
Optimum Drinking Year:	2018 - 2028