



Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Welschriesling 100 % 35 years 2000 - 2500 plants/ha 5000 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 250 m
Soil:	sandy loam slate



WEATHER / CLIMATE

Average Rainfall Per Vintage: 400 - 450 mm

CELLAR

Harvest:	handpicked September 18
Malolactic Fermentation:	yes
Fermentation:	selected yeast steel tank 14 day(s) temperature control: yes 18 - 20 °C
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	4 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.5 g/l

Residual Sugar:	1.2 g/l
Allergens:	sulfites
Drinking Temperature:	12 °C
Aging Potential:	small (2 years)
Optimum Drinking Year:	2018 - 2020

WINERY

The Krutzler Winery is a family enterprise in the fifth generation. Reinhold Krutzler, the qualified cellar master, was trained at Bründlmayr Winery and gained international experience through stints at wineries in France, Italy and South Africa.