

NEUBURGER LIMBERG 2018

Qualitätswein



Quality grade:	Qualitätswein
Varietal:	Neuburger 100 % 56 years 3500 - 4000 plants/ha 4000 liter/ha


CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Maceration:	squashed 24 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 6 week(s) temperature control: yes 20 - 24 °C
Filter:	filtered
Maturing:	steel tank 20 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1.5 g/l
Acid:	5.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2020 - 2026

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