



NEUBURGER LIMBERG 2018

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
Mazeration:	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
Deacidification:	no
Acidification:	no

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

WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.

