



# NEUBURGER LIMBERG 2018

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



## CELLAR

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

## DATA

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