



NEUBURGER LIMBERG 2018

Quality grade: Qualitätswein
Varietal: Neuburger 100 % | 56 years

CELLAR

Harvest: handpicked
Malolactic Fermentation: no
Sulfur Added: yes, wine
Fermentation: spontaneous
steel tank | 6 week(s)
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

