

ANITA **NITTAUS** HANS



KALK UND SCHIEFER WEISS 2019

Origin:	Austria, Leithaberg
Quality grade:	Bio-Qualitätswein
Site:	Vineyard selection from Leithaberg
Site Type:	hillside
Varietal:	Weißburgunder 55 % Chardonnay 35 % Grüner Veltliner 10 %
Soil:	lime slate

Vineyard Site:

Die handgelesenen Trauben für diese besondere Cuvée stammen aus mehreren überwiegend von Kalk und Schiefer geprägten Lagen in der am nördlichen Ende des Leithabergs gelegenen Gemeinde Jois.

WEATHER / CLIMATE

Climate: pannonic

Vintage description:

2019 started out with a dry winter, followed by a relatively warm spring. The cool and very wet May delayed vegetation but ensured water reserves for the hot and dry June, July and August. Harvest started at the beginning of September.

CELLAR

Harvest:	handpicked September 13 - September 18
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % 10 %
Maturing:	large wooden barrel 6 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	natural cork Aug. 11, 2020

DATA

Wine Type:	Still wine white dry
Alcohol:	13.1 %
Acid:	4.6 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2021 - 2031



WINE DESCRIPTION

Würzig und komplex in der Nase und am Gaumen, schöne straffe Struktur und Länge, mineralischer Ausklang.