

Umathum Grauer Burgunder 2020

Wine Description

Intense golden yellow color, pronounced spicy aroma, with hints of nuts in the nose, which are reflected on the palate, delicate spicy note, full - bodied on the palate, fine and creamy with long finish; a very fine classic style

Wine Type: Still wine | white | dry

Alcohol: 13.5 %

Residual Sugar: 1 g/l

Acid: 5.7 g/l

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: 6 years

Optimum Drinking Year: 2022 - 2027

Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection

Site Type: plains

Varietal: Grauer Burgunder 100 % | 23 - 34 years
3500 plants/ha | 4500 liter/ha

Sea Level: 128 m

Soil: gravel | sub soil
iron | large
lime | medium



Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	squashed 1 hour(s) cold with stems: yes
Fermentation:	spontaneous large wooden barrel 2500 L used barrel 2 week(s)
Filter:	layer filtration
Maturing:	large wooden barrel 2500 L used barrel 6 month(s)
Bottling:	glass cork

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

The Pinot Gris is the classic wine for poultry and roasted fish, it goes equally well with light pasta dishes, a versatile food companion.