



Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	2.3 g/l
Acid:	5.7 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

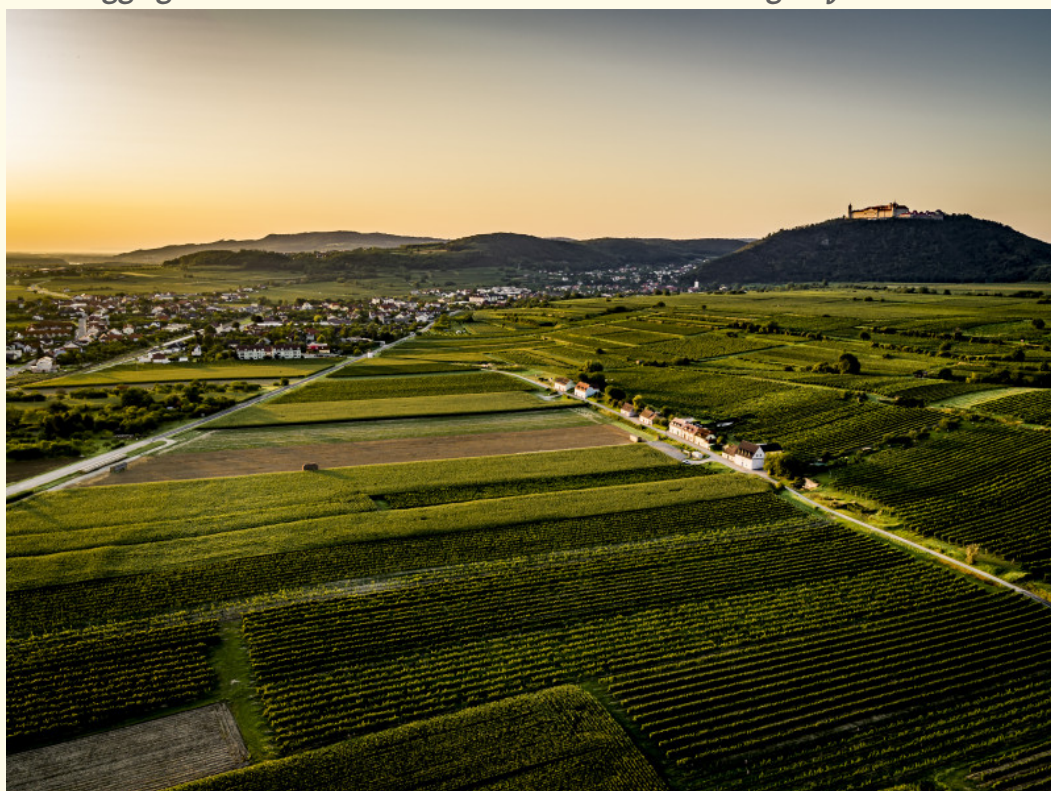
## Award

Falstaff:	91
-----------	----

## Vineyard

### Vineyard Site:

A "Zaum", or bridle, typically refers to a small edge of the terrain. The transition between flat and steep. This vineyard takes its name as an offshoot of the Silberbichl site. The Zaum is exactly where the Silberbichl becomes flat. The transition is particularly exciting because mica schist from the Silberbichl is also present. In the plain, however, alluvial soil from the Danube predominates. The humus-rich upper layer is supported by gravel, providing the soil with enough permeability to prevent waterlogging. These are ideal conditions for thin-skinned Burgundy varieties.



Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein

Site:	Ried AM ZAUM
Normal Classification:	Lagenwein
Site Type:	plateau
Varietal:	Pinot Blanc 100 %
Soil:	alluvial soil loess calcareous

## Harvest and Maturing

---

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel   used barrel
Time on the Fine Yeast:	1
Bottling:	screw cap

## Product Codes

---

EAN:	9120008896496
------	---------------

**Der Allrounder.**

**Nicht zu leicht, nicht zu kräftig; nicht zu würzig, nicht zu fruchtig.**

**Balanciert mit gutem Trinkfluss.**

***Passt immer, zu jedem, zu allem.***