

Grauburgunder Vulkanland Steiermark DAC 2021

Wine Description

Creamy and full on the palate, honeydew melon and clove in duet, acidity well integrated, pleasant spiciness in the finish.



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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Acid: | 5.9 g/l |
| Residual Sugar: | 4 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | 10 years |
| Optimum Drinking Year: | 2022 - 2026 |

Award

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| Falstaff: | 92 |
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Vineyard

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| Origin: | Austria, Vulkanland Steiermark, Ehrenhausen |
| Quality grade: | Vulkanland Steiermark DAC |
| Site Type: | hillside |
| Varietal: | Grauburgunder 100 % double guyot |
| Soil: | basalt rock lime |

Harvest and Maturing

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|---------------------------------|--|
| Harvest: | handpicked middle/september |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous steel tank |
| Filter: | filtered |
| Maturing: | large wooden barrel used barrel 6 month(s) |
| Time on the Fine Yeast: | 12 month(s) |
| Bottling: | screw cap |



ERUPTION
WINZER