

# RIED TATSCHLER WEISSBURGUNDER 2021



<b>Origin:</b>	Austria, Burgenland, Leithaberg, Grosshöflein
<b>Site:</b>	Ried Tatschler
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Weißburgunder   30 - 47 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 190 m
<b>Soil:</b>	humus lime

## Vineyard Site:

The Tatschler vineyard in Grosshöflein is a wind-protected basin site that faces south-east. Over the centuries, a massive layer of humus with limestone inclusions has formed, guaranteeing the vines optimum nutrient and water availability. This results in intense, aromatic wines with elegant acidity. The morning sun helps the grapes to dry quickly and optimally supports our organic farming methods. The surrounding forest to the north provides the necessary cooling with the cool, nocturnal winds.

## Cellar

<b>Harvest:</b>	handpicked   September 29
<b>Mazeration:</b>	squashed
<b>Maturing:</b>	oak barrel   used barrel   10 month(s)
<b>Bottling:</b>	natural cork   Aug. 26, 2022
	1457 x 0.75 L
	24 x 1.5 L
	6 x 3 L

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	3.2 g/l
<b>Acid:</b>	6 g/l
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Optimum Drinking Year:</b>	2024 - 2041

## Awards

<b>Falstaff:</b>	93
<b>Gault Millau:</b>	18
<b>A la Carte:</b>	94
<b>Jancis Robinson:</b>	17

## Wine Description

Light golden yellow colour. A hint of fresh yellow apple and meadow herbs. Juicy, fine pome fruit nuances, finely structured, a hint of blossom honey, mineral, delicate caramel on the finish, lemony aftertaste.

## Food Pairing

hearty dishes with poultry and fish, also with savoury sauces, hard cheese