

2022

2022 Nr. 9 - Pinot Blanc Tonneaux 2022

Landwein, Wineland
Organic Farming



Terroir

Grapes originate from vineyards with limestone soil at Leithaberg region – soft pruning – organic compost

Cellar

Hand-picked - fermented on the skins for 30 days - 7 months in Stockinger 'Y' wooden barrels - 6 months on the lees - unfiltered

Profile and Characteristics

White flowers - fresh apple - white tea - some orange blossom - creamy - a hint of roasted peanuts - delicate tannin - good length - pleasant acidity

Varietal
Pinot Blanc

Flavor
dry

Alcohol
11.5 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
10 - 12 °C

Optimum Drinking Year
2023 - 2028

