

2022

Nr. 9 - Pinot Blanc Tonneaux

Landwein, Wineland

Organic Farming



WINE: 9
VINTAGE: 2022
NUMBER: 0001/1115



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|---------------|-------------------------------------|
| VARIETY | PINOT BLANC |
| ENOLOGY | 30 days on skins, wild fermentation |
| ENOLOGY 2 | 6 months sur lie |
| AGEING | 7 months Stockinger "Y" |
| TOTAL ACIDITY | 5.5 g/L |
| RES. SUGAR | 1.0 g/L |

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