



WEISSBURGUNDER 2022

Demeter-Wein aus Österreich

Origin:	Austria, Carnuntum
Quality grade:	Demeter-Wein aus Österreich
Varietal:	Weißburgunder 100 % 38 - 65 years 3000 - 4500 plants/ha 4000 liter/ha
Soil:	calcareous chalk loam



WEATHER / CLIMATE

Climate:	pannonic
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CELLAR

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	squashed Stems: 100 % 2000 L
Fermentation:	spontaneous amphora 3 week(s) 18 - 22 °C 90 %
Filter:	unfiltered
Maturing:	amphora 9 month(s)
Bottling:	natural cork SO2 added: 10 mg

DATA

Wine Type:	Still wine white dry
Alcohol:	9 %
Residual Sugar:	0.7 g/l
Acid:	4.7 g/l
Certificates:	organic, Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2025 - 2027

PRODUCT CODES

EAN:	9120039624051
EAN / carton 6:	9120039625058

