



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

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

