RIED TATSCHLER WEISSBURGUNDER 2023







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

Harvest:	handpicked September 18
Fermentation:	spontaneous
Maturing:	oak barrel 500 L used barrel 18 month(s)
Bottling:	natural cork 1236 x 0.75 L
	30 x 1.5 L
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Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2 g/l
Acid:	4.8 g/l
Certificates:	AT-BIO-402
Drinking Temperature:	9-11℃
Optimum Drinking Year:	2026 - 2043

Awards

Falstaff:	94	
Gault Millau:	95	
Ala Carte:	94	

Wine Description

Helles Goldgelb. Ein Hauch von frischem gelbem Apfel und Wiesenkräutern. Saftig, feine Kernobstnuancen, finessenreich strukturiert, ein Hauch von Blütenhonig, mineralisch, zartes Karamell im Nachhall, zitronig im Rückgeschmack.