

BURGENLAND



Origin:	Austria, Burgenland
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection from Schützen am Gebirge, Oslip and Sankt Margarethen
Site Type:	hilly land
Varietal:	Grüner Veltliner 50 % 26 - 56 years 5500 - 6000 plants/ha 3000 liter/ha Welschriesling 30 % Furmint 20 %
Geographical Orientation:	east, south east
Sea Level:	150 - 180 m
Soil:	loam sand lime gneiss

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	wine
Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank 3 week(s) 65 % large wooden barrel used barrel 3 week(s) 35 %
Maturing:	65 % steel tank 9 month(s) 35 % large wooden barrel used barrel 9 month(s)
Bottling:	DIAM

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.8 g/l
Acid:	5.7 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	medium
Optimum Drinking Year:	2025 - 2030