

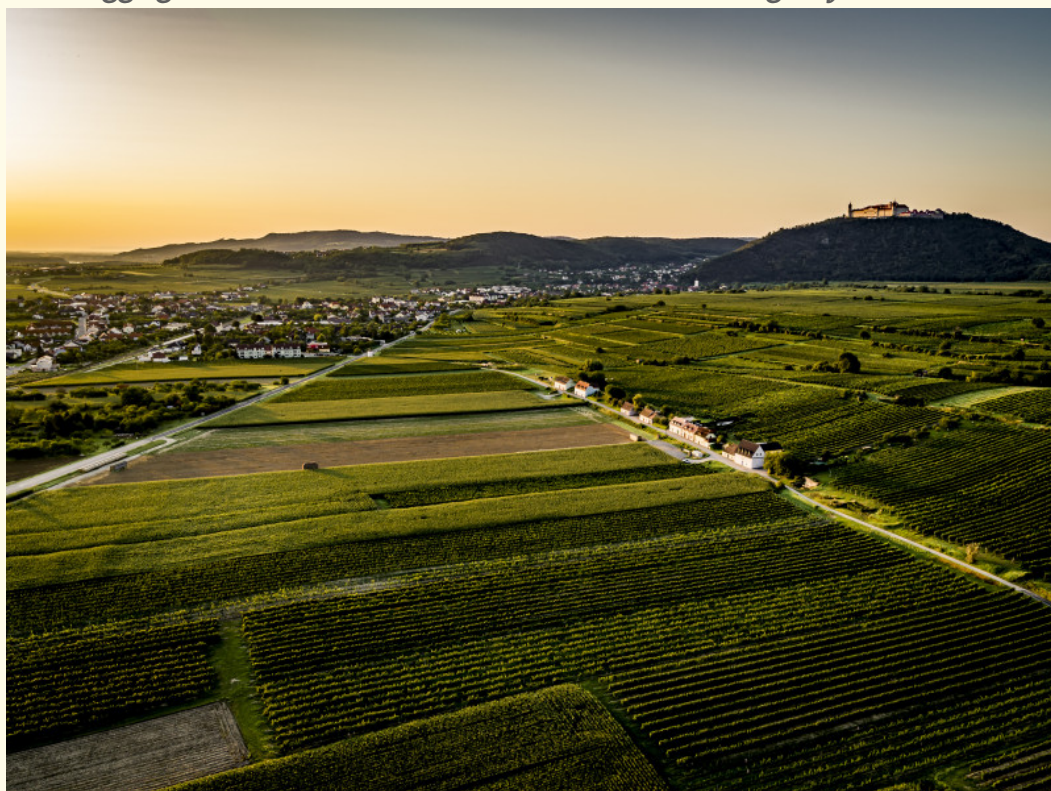


Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.5 g/l
Acid:	6.1 g/l
Certificates:	AT-BIO-402
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

Vineyard

Vineyard Site:

A "Zaum", or bridle, typically refers to a small edge of the terrain. The transition between flat and steep. This vineyard takes its name as an offshoot of the Silberbichl site. The Zaum is exactly where the Silberbichl becomes flat. The transition is particularly exciting because mica schist from the Silberbichl is also present. In the plain, however, alluvial soil from the Danube predominates. The humus-rich upper layer is supported by gravel, providing the soil with enough permeability to prevent waterlogging. These are ideal conditions for thin-skinned Burgundy varieties.



AT-BIO-402
Österreich-Landwirtschaft



Origin:	Austria, Niederösterreich
Quality grade:	Lagenwein
Site:	Ried AM ZAUM
Site Type:	plateau

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Varietal: Pinot Blanc
Soil: alluvial soil
loess
calcareous

Harvest and Maturing

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
steel tank
Maturing: large wooden barrel | used barrel
Bottling: screw cap

Product Codes

EAN: 9120008896496

Creamy minerality

Yeasty nuances,
nutty, fresh and delicately sparkling,
dense fruit structure and fine spice.