

RIED SCHARZER NEUBURGER & WEISSBURGUNDER 2024



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Origin:	Austria, Burgenland
Quality grade:	Leithaberg DAC
Site:	Müllendorf Ried Scharzer
Normal Classification:	Riedenwein
Site Type:	hilly land
Varietal	Neuburger 32 - 52 years Weißburgunder 32 - 52 years
Geographical Orientation:	south west
Sea Level:	180 - 200 m
Soil	calcareous coarse surface brown earth

Vineyard Site:

Located next to a chalk quarry, the vineyard faces south-west and is therefore significantly influenced by the setting evening sun. Beneath a thin layer of brown earth, pure Leitha limestone emerges, which is so unique to this particular vineyard. The vines have been rooted in it for decades and the surrounding pine and oak forest ensures that this special place cools down at night.

Cellar

Harvest	handpicked August 23
Fermentation:	spontaneous
Maturing	big oak barrel 600 L used barrel 18 month(s)
Bottling	natural cork 522 x 0.75 L 13 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	9 - 11 °C
Optimum Drinking Year:	2026 - 2044

Wine Description

Die Reben wachsen neben einem Kreidesteinbruch auf weißem Leithakalk und präsentieren damit ihre unverwechselbare Herkunft.

Food Pairing

kräftige Speisen mit Geflügel und Fisch, auch mit pikanten Saucen, Hartkäse