



# Bernsteinwein 2019

dry

## ORIGIN:

Weinviertel - Austria

Our vineyards are located around the Rochus chapel in Lower Austria near the border river, March, which brings fog in the vineyards. The climate is a pannonian micro climate. In the North and the West we are protected with an oak forest belt and in the South and East our region is open for hot continental winds.

The Bernsteinwein (amber wine) is a regional wine, which is only produced from 12 winemakers, called Die Marchweingärtner. Each winemaker produces his own Bernsteinwein, but with the same label.

It's a wine, which capture the advantages of the March region. It's typical for the region, structured, high in extract and durable.

It's a blend from the typical varieties from our region, which are in perfect balance. It's a combination from structure giving (Grüner Veltliner, Riesling, Welschriesling) and extract giving varieties (Chardonnay, Weissburgunder and Traminer). These varieties could be in a Bernsteinwein. Each Marchweingärtner can make his own blend.

The name comes from The Bernsteinstrasse (amber street), which goes in the Austrian part through our wine region along the river March. Amber streets were essential trading routes, on which among other things amber was transported.

## SOIL:

clay and loess

## VARIETY:

40% Weissburgunder, 40% Grüner Veltliner, 20% Riesling

#### VINIFICATION:

This blend matures in steel tanks in which the wine is left on its fine lees till bottling.

#### TASTING NOTES:

Attractive stone fruit notes pair with gentle floral aromas, shows much fruit glaze next to a pleasant acid structure and elegance in the aftertaste

#### ANALYSIS:

Alc: 13.0 % vol.  
T.A.: 4.8 g/l  
R.S.: 6.8 g/l