



WEISSBURGUNDER 2016

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. That are perfect conditions for Burgundy varieties.

Our wines are harmonious, expressive and have a female touch.

SOIL:

clay with a higher chalk rate

VINIFICATION:

The Weissburgunder matures in steel tanks in which the wine is left on its fine lees till bottling. 30% of the wine is spontaneous fermented.

TASTING NOTES:

Lively flavour of juicy stone fruit with nuances of gooseberry, it convinces with an elegant taste and a balanced acidity

ANALYSIS:

Alc: 12.5 % vol.
T.A.: 6.5 g/l
R.S.: 3.6 g/l