

RIED ALTENBERG GÖTTLESBRUNN WEISSBURGUNDER 2019

„ripe fruits like melons and a hint of pear in the nose, nuts and honey, well-structured and full-bodied palate, an abundance of juice, elegant freshness, creamy, endless pleasure“



ORIGIN

vineyard. Altenberg in Göttlesbrunn.

soil. Danube gravel and loessy lower layers

climate. one of the cooler hills in with influences coming from the close forest and east-facing exposure. The Pinot blanc loves the pannonian climate with its warm late summers and falls. It is because of this combination the grapes get exceptionally ripe and we achieve such extraordinary extract on the palate.

ENJOY

pairing. Vegetable- and meat-dishes with exotic herbs, Asian dishes (Wok), soufflés and pastries, cheese

glass. Chianti-glass

ideal temp. 10°C

suitable for vegans

VINIFICATION

harvest. very ripe grapes, 23. september 2019, hand-picked

time on the mash. 10 hours

fermentation. in old 500 l oak barrels, starting at 22 °C and ending with 14 °C, therefore very long fermentation for around 12 weeks

rest time. in the oak barrels for 10 months on the complete yeast with no racking, first sulfite after first racking

alcohol content. 13,5 % Vol

total acidity. 5.3 g/l

residual sugar. 2.5 g/l

potential. 2021 - 2026