

DATENBLATT

NEUBURGER RIED VORDERNBERG 2018 (NIEDERÖSTERREICH)

DESCRIPTION

The perfect couple. Neuburger needs sun, lime and loess, all of which the Vordernberg vineyards have in abundance. *Powerful and concentrated.* The apple and herb aromas of its youth give way to more exotic notes as the wine matures.

ATTRIBUTE	<i>Grape:</i>	100% Neuburger
	<i>Region:</i>	Kremstal
	<i>Harvest:</i>	Reine Handlese und Selektion im Weingarten
	<i>Soil:</i>	Löss
	<i>Cru:</i>	Ried Vordernberg, Gedersdorf
	<i>Yield:</i>	40 hl/ha
	<i>Ripeness:</i>	19,0°KMW; 95° Öchsle
	<i>Fermentation:</i>	Steel tank & 500 L Austrian oak barrels
	<i>Maturation:</i>	Steel tank and oak, matured on full & fine lees
	<i>Alcohol:</i>	13,0 Vol.%
	<i>Acidity:</i>	5,5 g/l
	<i>Res. Sugar:</i>	1,0 g/l
	<i>Drink-Temp.:</i>	9°C

FOOD RECOMMENDATION

An excellent wine especially for aromatically spicy meats and fish.

