

DATENBLATT

WEIßBURGUNDER KONGLOMERAT 2018 (NIEDERÖSTERREICH)

DESCRIPTION

Creamy and full-bodied, spicy and full of aroma. In short: a Pinot Blanc with substance and potential. Its vines are shaped by the steep loess soil terraces of Gedersdorf, with the winemaker's distinctive signature playing a decisive role.

ATTRIBUTE	<i>Grape:</i>	100% Weißburgunder
	<i>Region:</i>	Kremstal & Kamptal
	<i>Harvest:</i>	Hand harvest & selection in the vineyards
	<i>Soil:</i>	Löss
	<i>Cru:</i>	Ried Vorderberg, Sachsenberg, Redling
	<i>Yield:</i>	50 hl/ha
	<i>Ripeness:</i>	19,0°KMW; 95° Öchsle
	<i>Fermentation:</i>	Steel Tank & Austrian oak
	<i>Maturation:</i>	Steel tank and oak, matured on full and fine lees
	<i>Alcohol:</i>	13,5 Vol.%
	<i>Acidity:</i>	5,1 g/l
	<i>Res. Sugar:</i>	2,0 g/l
	<i>Drink-Temp.:</i>	9°C

FOOD RECOMMENDATION

Pairs well with Burgundy stew or wild boar, boiled beef filet with apple horseradish and fried mashed potatoes

