

DATENBLATT

NEUBURGER RIED VORDERNBERG 2019 (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> | 13,5 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.

