

BLANCA

BIODYNAMIC CERTIFICATED

*RACY & BEGUILINGLY; EXOTIC RIPE FRUIT BASKET,
CARDAMOM, STRAWBERRY LEAF, INCENSE, GRAVEL,
TIGHT; DRY & IMPLSION;*



colour sense: CINNAMON RED = PINKORANGE



VINTAGE	2016
VARIETY	40% Sauvignier gris Piwi-variety (fungi-resistant crossing from Cabernet Sauvignon x Bronner) 20% Grauburgunder, 20% Bronner (Piwi), 20% Grüner Veltliner
WINE REGION	volcanicland styria
VINEYARD AREA	volcanicland styria This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences.
VINEYARDS	Mitteregg, Steinriede & Rosenberg
SOIL CONDITION	sandy clays and gravel bases, lime influences in Steinriede
AGE OF VINES	4-25 years
VALVES	12,8%vol. :: SRE: 5,3 g/l :: RZ: 0,3g/l :: KMW: 19,5°
FERMENTATION	Holepunch-fermentation of 50% for 1 month in oak; other 50% for 20 hours skin maceration, then pressing and ferment as juice in 600l oak barrels, also malolactic and maturation in 600l Startin (oak barrel)
MATURATION & STORAGE	Mature on the fine yeast in 600l Startin till bottling in 47/17 and 34/18; without filtration & minimal dose of sulphur bottled KW 47/17
DRINKING ENJOYMENT	12°C; swing up the yeast before drink
AGING POTENTIAL	under ideal storage conditions till 2040
FOOD RECOMMENDATION	smoked sturgeon, seaweed, leg of lamb with ginger marinade and artichoke. High degree of digestibility for body & soul ☺



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