

GRAUBURGUNDER

Certificated – Biodynamic - Vegan
Masterly handcraft products
from Demeter agriculture

*VELVETY & COMPREHENSIVE: MANGO, CANDIED HONEY, RED BASIL,
ALMOND, CELERY SKIN; FILLING THE PALATE, MATURING POTENTIAL,
LONG LASTING; SEMI-DRY & LIAISON*



Colour sense : GOLDEN YELLOW - ORANGE YELLOW



VINTAGE	2017
VINE VARIETY	Grauburgunder (Pinot Gris, Ruländer)
WINE GROWING REGION	Vulkanland Steiermark
VINEYARD AREA	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	Luttenberg
SOIL CONDITION	loamy silt, sandy clays, Opok and gravel bases
AGE OF VINES	18 years
VALVES	12.5%vol. :: SRE: 5,8 g/l :: RZ: 1,8 g/l :: KMW 19.0°
FERMENTATION CONTROL	Sedate spontaneous fermentation in large wooden barrel
MATURATION & STORAGE	Spontaneous malolactic (malolactic fermentation) as well as contact with yeast & maturation in large wooden barrel
DRINKING ENJOYMENT	11°C
AGING POTENTIAL	under ideal storage conditions till 2025
FOOD RECOMMENDATION	goes wonderfully with noodle dishes with mushrooms, vegetable sugo, stuffed peppers, Crepes with vegetable ragout, Ravioli with Ricotta and spinach – Pleasure for sensitive hours...

