

LINEA PINOT GRIS

BIODYNAMIC CERTIFICATED &
VEGAN CERTIFICATED

CALM & FULLY RIPE. GLAZE PEAR, RASPBERRY LEAF,
FENNEL, PEANUTS, CARAMEL: DRY & *CHARM*



colour sense: ORANGE RED = COPPER



VINTAGE	2015
VINE VARIETE	Grauburgunder (Ruländer, Pinot Gris)
WINE GROWING REGION	Vulkanland Area Styria
VINEYARD AREA	Vulkanland Area Styria sandy, loamy soils, small layer of gravel as underground, deposit of weathered material as well as both place specific different volcanic influences. 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 fine silt, weak gravel, humic
AGE OF VINES	13 years
VALVES	13,4 Vol.% - SRE: 4,9 g/l; RZ: 2,6 g/l KMW 20,5°
FERMENTATION CONTROL	sedate and cool spontaneous fermentation in toasted 600 l Startin barrels
MATURATION & STORAGE	age and batonage in 600 l Startin barrel with air symbiosis
DRINKING ENJOYMENT	12°C and also more
AGING POTENTIAL	under ideal storage conditions till 2030
FOOD RECOMMENDATION	roast venison on walnuts, spaetzle and red cabbage A sensual, unforgettable delight!



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