

WEISSBURGUNDER

certificated – Biodynamic - Vegan
masterly handcraft products
from Demeter agriculture

*JUICY & ANIMATING: INTERWOVEN AROMATIC OF BLOSSOMS, CRUNCHY APPLE,
QUINCE CHUTNEY, HAZELNUT, VERSATILE FOOD-FRIENDLY WINE
DRY & ELEGANCE*



colour sense: YELLOW - STRAWYELLOW



VINTAGE	2017
VINE VARIETY	Weißburgunder (Pinot Blanc)
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.
SOIL CONDITION	At Rosenberg : humus, deep grounded, free from lime, tertiary Sediments and Pseudogley; under ferric-manganese concretions, Loam, gravel in sand package
AGE OF VINES	22 years
VALUES	12%vol. :: SRE: 4,6 g/l :: RZ: 0,9 g/l :: KMW 17.5°
FERMENTATION CONTROL	sedate spontaneous fermentation in large wooden barrel
MATURATION & STORAGE	long contact with yeast and age in large wooden barrel gives charme and joy
DRINKING ENJOYMENT	10°C
AGING POTENTIAL	under ideal storage conditions till 2023
FOOD RECOMMENDATION	Versatile food-friendly; roast rabbit, “steirisches Wurzelfleisch”, Freshwater fish & vegetable garden Deep insights ...excellent outlooks ...captures successful moments

