

# WEISSBURGUNDER

certificated – Biodynamic - Vegan  
masterly handycraft products  
from Demeter agriculture

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



colour sense: STRAWYELLOW - YELLOW



VINTAGE	2018
VINE VARIETY	<b>Weißburgunder</b> (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 CONDITON	At Rosenberg : humus, deep grounded, free from lime, tertiary Sediments and Pseudogley; under ferric-manganese concretions, Loam, gravel in sand package
AGE OF VINES	23 years
VALUES	Alk. 11%vol. SRE: 4,3 g/l :: RZ: 0,2 g/l :: KMW 16.5°
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 until 2024
FOOD RECOMMENDATION	Versatile food-friendly; roast rabbit, “steirisches Wurzelfleisch”, Freshwater fish & vegetable garden Deep <b>insights</b> ...excellent <b>outlooks</b> ...captures successful moments

