

burgenlandwhite 2011

Welschriesling, Gruener Veltliner, Muskat Ottonel

Designation: quality wine from the Neusiedlersee, in the Austrian region of Burgenland

Origin: grown in the Pannonian climate at the eastern side of Lake Neusiedl. The hot summer days provide optimum ripening conditions. The cool nights of the late summer promote the development of fruity aromas of the grape. Grown on sandy and loamy soils.

Vinification: the fresh must of white grapes undergoes a spontaneous fermentation with natural yeasts. The wine remains in stainless steel for a short time and is bottled early with some lively carbon dioxide from its own fermentation.

Closure: screwcap

Character:

a trilogy of three white varieties

light, uncomplicated, refreshing

Burgenland shining in its own unmistakable colours: the charming Welschriesling, the spicy, saucy Gruener Veltliner and the elegant Muskat Ottonel unite in a trilogy in white.

drink: 7-10°C

decant: - min.

store: 0-2 years

Alcohol: 11.0 %vol

Cumulative acid: 5.6 g/l

Residual sugar: 7.6 g/l, dry

certified: Austria Bio Garantie | Demeter

Bottle/Packaging: 0,75 l / 6 per case / 25 cases per layer
0,75 l / 12 per case / 13 cases per layer

