

## Weingut Paul D.

- Weiburgunder2024
  Wagram DAC
- variety: 100% Weißburgunder/pinot blanc'
- soil: loamy loess elevation: 200 meters exposure: north-east

age of vines: between 20 and 30

vears

Farming practice: sustainable

- harvest time: beginning of October fermentation: was fermented and aged in temperature controlled stainless steel tanks
- Alcoholic content: 13,0 % vol.

Acidity: 5,5 g/l

Residual sugar: 2,9 g/l Potential: 2024-2026

• tasting notes: Color: clear bright yellow Nose: Fruity, floral, Taste: • Our Pinot Blanc is an elegant, powerful wine with a classic structure, fine notes of almonds and a

balanced acidity.

## Food pairing:

• chicken, veal, trout, zander, vegetables, Risotto, fish

ideal temperature to drink: 49-52°F

- Awards:
- -NÖ-Landesprämierung 2024: Gold
- -Price/performance wine 2024: Gold
- Vegan wine













Weingut Paul D. www.paul-direder.at paul@paul-d.at



size: 30 acre

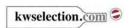
established in: 1849

region: Mitterstockstall, Wagram geography: 60km north/west of

vienna

climate: continental/pannonian

soil: loam and loess



UPC: 710497091671 Bottles/case: 6 Cases/layer: 28

## Weingut Paul D.





Ried Schlossberg













Grüner Veltliner



Loess Soil