

- *Weiburgunder2024
Wagram DAC*
 - *variety: 100% Weißburgunder/pinot blanc*
 - *soil : loamy loess
elevation: 200 meters
exposure: north-east
age of vines: between 20 and 30 years
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



AUSTRIAN WINE 

Weingut Paul D.



Ried Schlossberg



Grüner Veltliner



Loess Soil