

www.weingut-steindorfer.at

BA Cuveé Klaus 2015

Region: Austria-Burgenland-Neusiedersee Vineyard: Römerstein

Soil: topsoil consists of mineral, moist black earth subsoil with several layers of sandy loam

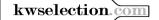
Pinot Blanc **Grape Variety: Output:** 3.000 l/ha **Closure:** Natural Cork Size: 0.3751 Alcohol: 11.5 vol Acidity: 7.6 g/l **Residual Sugar:** 177.0 g/l



hand-harvested, grape and single berry selection \rightarrow only botrytis grapes used, spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 20 °C, aged afterwards on the yeast for 12 months in stainless steel tanks **Character:** Liquid gold! This BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which

lingers on and on. **Food pairings:** Mildly spicy Asian dishes, grilled vegetables, mild hard cheese

Packaging: 0.375 l - 6 per case - 25 per layer - 99 cases per pallet - UPC 787263314012



Vinification:

Klaus Wittauer 703-624-6628 kwittauer@gmail.com

