

BA Cuvée Klaus 2015

Region:	Austria-Burgenland-Neusiedlersee
Soil:	Black Soil
Grape Variety:	Pinot Blanc
Output:	3.000 l/ha
Closure:	Natural Cork
Size:	0.375l
Alcohol:	11.5 vol
Acidity:	7.6 g/l
Residual Sugar:	177.0 g/l
Vinification:	12 months in 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

