

Pinot Gris

Fuchsloch 2023

vineyard: Fuchsloch

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

elevation: 395 ft

average age of vines: 23 years

varietals: 100% Pinot Gris

farming practice: integrated

the vineyard

Located near to the winery on the way to the village Frauenkirchen. It is called Fuchsloch because there were a lot of foxes in this area former times. So you saw tons of foxholes. This vineyard is mainly influenced by the pannonian climate, with many sunshine hours. This brings very ripe grapes. For our Pinot Gris ripeness is very important to develop its characteristic intense and exotic aromatic.

wine production

hand-harvested, grape and single berry selection, spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 18 °C, aged afterwards on the yeast for 6 months in stainless steel tanks

alcoholic content: 13.0 % by vol

total acidity: 5.6 g/l

residual sugar: 2.9 g/l

potential: 2024 – 2028

tasting notes

Finesse! Very fruity nose of ripe pears, banana and aromatic pineapple. On the palate is has a good structure and balance with fragrant notes in the finish -a delicate wine with great power and a wonderful future.

food pairing

Asian food, fish

ideal temperature to drink: 46-50 °F



WINERY Steindorfer

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wine-maker: Roland & Ernst Steindorfer

region: Neusiedlersee - Austria

climate: continental/pannonian

soil: mineral, moist black earth, sandy loam, fine white gravel