

Pinot Gris Fuchsloch 2017

Region:	Austria-Burgenland-Neusiedlersee
Vineyard:	Fuchsloch 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. They made holes to birth there babies. So you saw tons of foxholes. And now wine is born there!
Soil:	topsoil consists of mineral, moist black earth subsoil with several layers of sandy loam
Grape Variety:	Pinot Gris
Output:	6.500 l/ha
Closure:	Srewcap
Size:	0,75l
Alcohol:	12.5 vol
Acidity:	5.6 g/l
Residual Sugar:	2.3 g/l
Vinification:	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, 80% aged afterwards on the yeast for 6 months in stainless steel tanks and 20% in used 500l barrels
Character:	Finesse! Very fruity nose of ripe pears 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 pairings:	Fried zander with vegetables, Blanched chicken breast, Cream cheese
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314036

