

Welschriesling 2017

Region:	Austria-Burgenland-Neusiedlersee
Vineyard:	Dorn Located next to the winery on the way to the lake. It is called Dorn because there were a lot of prickly shrubs in that area.
Soil:	topsoil consists of mineral, moist black earth subsoil with high chalk content and fine white gravel
Grape Variety:	Welschriesling After the Grüner Veltliner, Welschriesling is the most important white wine in Austria. In our region Neusiedlersee, the Welschriesling is even the most cultivated white wine grape.
Output:	6.500 l/ha
Closure:	Srewcap
Size:	0.75l
Alcohol:	12.0 vol
Acidity:	6.0 g/l
Residual Sugar:	1.5 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, aged afterwards on the yeast for 6 months in stainless steel tanks
Character:	Refreshment! Beautiful fresh aromas of rich green apple and citrus which follow through on the palate. It is round, soft, mineralic and has a really refreshing dry finish.
Food pairings:	roasted or fried chicken, fish and seafood
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314067

