Region:
Austria >
Burgenland >
Neusiedlersee

Soil profile:
Sandy loam soils with rocky topsoil.
A cooler vineyard spot.

Character:
wild, special, pure

Grape varieties:
80% Gamaret, 20% Blaufränkisch

Optimal drinking & cellaring:
7-10°C
up to 5 years

Vinification:
Picked in mid September. Started fermentation on the mash for 5 days. After pressing the wine was bottled with 20 Gramm residual sugar and finished naturally it’s fermentation in the bottle. Hand degorged after 9 months.

Alcohol:
13.0 %vol

Acidity:
4.1 g/l

Residual sugar:
1.0 g/l

Total sulphur:
25

Closure:
Crown cap

Filtration:
Unfiltered and degorged by hand

Additives:
none (vegan)

Packaging:
0.75 l >
6 per case >
19 per layer

Certified:
Demeter
Austria Bio Garantie