

Ried AM ZAUM Pinot Blanc

<i>Origin:</i>	Mautern, Wachau
<i>Single vineyard:</i>	Ried AM ZAUM
<i>Grapes:</i>	Pinot Blanc (100%)
<i>Vintage:</i>	2015
<i>Analysis:</i>	12,5% alcohol 1,4 g/l residual sugar 5,9 g/l total acidity
<i>Closure:</i>	screw cap
<i>Area of Production:</i>	Wachau - single vineyard called „Am Zaum“
<i>Soil composition:</i>	mixture of primary rock and loess grounds
<i>Age of vines:</i>	20 years
<i>Vinification:</i> spontaneous	handpicked selected grapes, soft pressing, fermentation with the natural yeast (without any cultivated yeast) in stainless steel, settling in big wooden barrels (up to 10,000 l, NO oak taste) before „sur lie“ bottling
<i>Character:</i> bouquet	Bright green-yellow, in the nose delicate fruity with brioche, delicate and nutty yeasty notes, on the palate fresh, tender - crisp, very typical of the variety, dense fruiting bodies of supple richness and subtle spice, perfect harmony and long finish
<i>Preservation:</i> to	to be drunk young or with a bottle maturation up 5 years
<i>Serving temperature:</i>	to be served chilled at 8-10° C
<i>Food suggestions:</i> food	salat, pasta, fish, pork, chicken – a very versatile pouring wine

