

Pinot Blanc AM ZAUM Wachau

<i>Grapes:</i>	Pinot Blanc (100%)
<i>Appellation:</i>	Wachau
<i>Single Vineyard:</i>	Am Zaum
<i>Year:</i>	2012
<i>Alkohol:</i>	12.5 % vol
<i>Residual Sugar:</i>	1,4 g/l
<i>Total Acidity:</i>	6,1 g/l
<i>Closure:</i>	screw cap

Area of production: The single vineyard “Am Zaum” is located on the eastern end of wine growing region “Wachau”, next to the village “Mautern”, on the southern bank of river Danube. “Mautern” was formed as a Roman settlement more than 2,000 years ago.

Soil composition: mixture of primary rock and loess grounds

Vinification: handpicked selected grapes, soft pressing, temperature controlled fermentation in stainless steel, settling in big wooden barrels (4,000 – 5,000l, NO oak taste) before bottling which allows the wine to clarify itself without filtration, bottles “sur lie” directly from the fine yeast which keeps the young freshness in the wine

Organoleptic Description: Herbal and citrus notes in the nose, apple fruit and floral aromas on the palate. Fresh, crisp, very well balanced and easy to drink.

Serving temperature: to be served chilled at 8–10°C

Preservation: to be drunk young (within 3 years)

Food suggestions: goes well with any kind of fish; great to asparagus and mushrooms

