

## 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>	2016
<i>Analysis:</i>	12,5% alcohol 1,0 g/l residual sugar 5,5 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>	handpicked selected grapes, soft pressing, spontaneous 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>	Bright green-yellow, in the nose delicate fruity bouquet 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 be drunk young or with a bottle maturation up to 5 years
<i>Serving temperature:</i>	to be served chilled at 8-10° C
<i>Food suggestions:</i>	salat, pasta, fish, pork, chicken – a very versatile food pouring wine

