



Variety: Grüner Veltliner (60%), Welschriesling (30%)

Sämling(10%)

Quality: Quality Wine (=Qualitätswein)

Readiness: 2013

**Analysis:** 

Residual Sugar 1,8 g/l
Acidity 6,3 g/l
Alcohol 12,5%vol.
Development Potential: until 2018

Origin: Csaterberg, Southern Burgenland

Site: Soil of opal and serpentine conglomerates

Age of vines: 35-40 years

Winemaking: Manually harvested mid-September.

Destemmed, crushed. The must is stored for 12 hours, pressed and clarified before temperature controlled fermentation at 16-18 °C in stainless steel tanks. Stored on fine

yeast before bottled in February 2013

Closure: Screw cap

Wine description: A young, refreshing white wine with aromas of

stone fruits and lemon. The taste reveals the characteristics of the three grape varieties in a fruity composition. Soft and tender with the acidity well integrated delivering an

enjoyable sensation

Drink recommendation: Serve chilled at 9-11°C

Food pairing: Both as aperitif or together with

many dishes. Excellent fit with starters and main courses of salmon, trout, salvelinus or

pike.

