

Welschriesling 2012 Southern Burgenland



Quality: Quality Wine (=Qualitätswein)

Readiness: 2013-2014

Analysis:

Residual Sugar 2,5 g/l
Acidity 6,4 g/l
Alcohol 12,5%vol
Development Potential: until 2017

Origin: Csaterberg, Southern Burgenland

Site: Soil of opal and serpentine conglomerates

Age of vines: up to 30 years

Winemaking: Destemmed and crushed, the must is stored

for 6-8 hours before gentle pressing, then stored for another 12 hours for clarification. Temperature-controlled fermentation at 16-17 °C. Until end of November stored in steel tanks on fine yeast. Bottled in January

2013.

Closure: Screw-cap

Wine description: This wine is characterized by freshness and

fruitiness. Light green with tender citric aroma. Taste of apple, apricot and peaches in

harmonic balance with the acidity.

Drink recommendation: Serve chilled at 10-12 °C

Food pairing: Ideal with dishes of fresh asparagus or a rustic

snack.

