



AT-BIO-402
Österreich-Landwirtschaft

hochberc weiss

Varieties:	Gemischter Satz (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Weißburgunder
Vintage:	2015
Vine age:	29 - 60 years
Treatment:	Bio-Organic
Vinification:	Grapes were picked by hand. Fermentation in small oak casks. 7 months on the fine lees.
Bottling:	June 2016
Analysis:	Alcohol: 14 % vol. Residual sugar: 2.0 g/l Acidity: 5.5 g/l
Description:	Intensive Yellow. Fine nuances of yellow tropical fruits, nice meadow herbs spices with a hint of peach. On the palate powerful with a touch of yellow apples, nice acidity, white fruit in the finish.
Drinking peak:	2016 – 2023, under optimal storage conditions
Temperature:	12 – 13 °C (54 – 55 °F)
Food pairing:	grilled fish
Bottle size:	0,75 l

Albert and Silvia Gesellmann wish you great pleasure with this wine.