



AT-BIO-402  
Österreich-Landwirtschaft

## hochberc weiss

<b>Varieties:</b>	Gemischter Satz – Field Blend (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Weißburgunder
<b>Vintage:</b>	2016
<b>Vine age:</b>	30 - 61 years
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	Grapes were picked by hand. Fermentation in small oak casks. 7 months on the fine lees.
<b>Bottling:</b>	July 2017
<b>Analysis:</b>	Alcohol: 14 % vol.      Residual sugar: 1.0 g/l    Acidity: 6.5 g/l
<b>Description:</b>	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.
<b>Temperature:</b>	12 – 13 °C (54 – 55 °F)
<b>Food pairing:</b>	grilled fish
<b>Bottle size:</b>	0,75 l

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