



AT-BIO-402
Österreich-Landwirtschaft

hochberc weiss

Varieties:	Gemischter Satz (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Weißburgunder, Riesling
Vintage:	2017
Vine age:	31 - 62 years
Treatment:	Bio-Organic
Vinification:	Grapes were picked by hand. Fermentation in small oak casks. 7 months on the fine lees.
Bottling:	July 2018
Analysis:	Alcohol: 13 % vol. Residual sugar: 1.0 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:	2018 – 2024, 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.