



AT-BIO-402
Österreich-Landwirtschaft

hochberc weiss

Varieties:	Gemischter Satz (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Weißburgunder, Riesling
Vintage:	2018
Vine age:	32 - 63 years
Treatment:	Bio-Organic
Vinification:	Grapes were picked by hand. Fermentation in small oak casks. 7 months on the fine lees.
Bottling:	July 2019
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 1.9 g/l Acidity: 5.4 g/l
Description:	The nose reminiscent of white stone fruit, light touches of wood and lime zests. On the palate the wine is juicy with a creamy texture, light nuances of oranges and caramel. A nice wine to accompany food.
Drinking peak:	2019 – 2025, 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.