



## hochberc weiss

<b>Varieties:</b>	Gemischter Satz (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Weißburgunder, Riesling
<b>Vintage:</b>	2019
<b>Vine age:</b>	33 - 64 years
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	Grapes were picked by hand. Fermentation in small oak casks. 8 months on the fine lees.
<b>Bottling:</b>	August 2020
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual sugar: 1.2 g/l    Acidity: 6.1 g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2020 – 2025, under optimal storage conditions
<b>Temperature:</b>	12 – 13 °C (54 – 55 °F)
<b>Food pairing:</b>	grilled fish
<b>Bottle size:</b>	0,75 l, 1,5 l (Magnum)

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