



Variety:	Pinot blanc
Vineyard(s) /Appellation:	Hochfeld / Qualitätswein
Soil / aspect / slope:	Loess, South slope
Vineyard Notes:	The vineyard "Hochfeld" is sloping to the South. Through the Hochleitenwald, a wood of 4.000 ha, the hill concatenation is shaded against the cold northern winds. The situation is favored micro climatically, problems by soil erosion could be eliminated by green covering in recent years.
Harvest Date:	By the beginning of October
Wine Maker:	Roman Pfaffl
Vinification:	Picked by hand with a small, well-trained team which selects the grapes directly in the vineyard; Fermented with automatic temperature-control at 17°C; No malolactic; Matured 6 months in stainless steel before bottling.
Analysis:	Alcohol: 13 % vol.; Acidity: 7,5 g/l; Residual sugar: 1,4 g/l
Winemakers notes:	Ripe pineapple and citrus fruit, very full and round. Delicate fruit aromas on the palate, a wine that perfectly combines fruit and soft, creamy notes. An all rounder able to complement many dishes perfectly, from the classics of Viennese cuisine to savory starters and to main courses such as white asparagus.
Suggested retail price:	
Number of cases produced:	700 cases

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