

UPUPA WEISS 2023

IGT Weinberg Dolomiten Weiß



Grape variety:

Sauvignon Blanc, Pinot Blanc and Chardonnay (all approx. 30%), and Gewürztraminer.

Terroir:

The various white wine varieties come from our vineyards in Gírlan, which are located at around 550 metres above sea level. The airy, west-facing slopes are very sunny and allow the grapes to ripen optimally. The soil here is made up of moraine from the last ice age, mixed with volcanic rock consisting of quartz porphyry with a high mineral content. The plant material comes from old South Tyrolean vines.

Age of the vines: 10–40 years

Training method: Guyot

Yield per hectare: 70hl

Vintage 2023:

After a mild and dry start to the year, May was rainy and cool, replenishing the much-needed water reserves. The cool temperatures in spring slightly delayed vine flowering. The wet and warm early summer increased disease pressure, but this was well under control. A hot August and a beautiful autumn brought the grapes to optimum ripeness. The result is an exciting and elegant vintage.

Winemaking:

The different varieties were hand-picked separately. Gentle pressing was followed by natural clarification through sedimentation. Spontaneous fermentation thanks to natural yeasts then took place in used 500-litre oak barrels. After malolactic fermentation, the wine was aged for nine months on the coarse lees, followed by assemblage in steel tanks.

Analysis:

Residual sugar: 1,8 g/l

Alcohol: 13.0% vol.

Total acidity: 5.1 g/l.

Tasting notes:

Our Upupa Weiss boasts a bright yellow-green colour. The bouquet is reminiscent of citrus fruits and apples.

On the palate, the wine is characterised by deep, harmonious natural acidity and lively minerality, derived from extremely calcareous soils. The wine is elegant and long-lasting.

Serving recommendations:

Serving temperature: 10–11°C

To develop its full potential, the wine needs time to breathe. It is best drunk from a Burgundy glass.