

## WEISSBURGUNDER

„Vom Muschelkalk“

2023

Old vines

IGT Weinberg Dolomiten



### Variety:

100% Pinot Blanc

### Terroir:

Our highest vineyard site is located on the east facing "Gfillberg" (Eppan Berg) below the Mendel Mountains at an altitude of about 600 metres above sea level. The subsoil of this special terroir consists of porphyry rock with clayey sediments and gravelly, lime- and clay-rich alluvial soils interspersed with shell limestone. The wines produced here are characterized by elegance, freshness and minerality. Our Pinot Blanc "Vom Muschelkalk" grows on up to 40-50 year old pergolas.

The deep-rooted vines do not need artificial irrigation.

Age of the vines: 40-50 years

Training method: traditional pergola system

Yield per hectare: 50 hl

### Vintage 2023:

After a mild and dry start to the year, May was rainy and cool, allowing the much-needed water reserves to replenish. The cool temperatures in spring slightly delayed vine flowering. The wet and warm early summer increased disease pressure, but we kept it under control. A hot August and a beautiful autumn brought the grapes to optimum ripeness.

### Winemaking:

We harvested the best ripened grapes by hand in three selections.

After gentle pressing, the must was naturally clarified by sedimentation. A spontaneous fermentation with natural yeasts followed in used 500l oak barrels. After malolactic fermentation, the wine aged for nine months on full lees, followed by six months in stainless steel tanks until bottling.

Bottling: april 2025

N° bottles: aprox. 5000

### Analysis:

Residual sugar: 2,4g/l

Alcohol: 13,0 %Vol.

Total acidity: 5,2 g/l, malolactic fermentation

### Tasting notes:

The Pinot Blanc "Vom Muschelkalk" impresses with a bright yellow-green colour in the glass. The aroma exhibits citrus fruit notes with nuances of apple.

On the palate, the wine is characterised by a deep, harmonious natural acidity and a lively minerality that comes from the calcareous soil. The wine is elegant and long lasting.

### Serving recommendations:

Serving temperature: 10 - 12°C

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

Our Pinot Blanc is a versatile food companion, especially suitable for Mediterranean dishes, breaded sea fish, white meat and aromatic cheese.