

# GRAUBURGUNDER RESERVE 2019

**SALZL**  
SEEWINKELHOF



## GRAPE VARIETIES

100 % Grauburgunder



## AGING

Sur lie in small oak barrels



## SERVING TEMPERATURE

10 – 12 °C



## READINESS TO DRINK

2021 – 2027, under ideal storage conditions



## FOOD PAIRING

Fish and strong asparagus dishes, pasta with truffles, Viennese cuisine such as roast pork, schnitzel (also dark meat for people with a histamine allergy), Asian dishes



## GLASS RECOMMENDATION

Burgundy glass



## ALCOHOL CONTENT

14 % vol.

## ACIDITY

5,0 g/l

## RESIDUAL SUGAR

4.2 g/l

## QUALITY LEVEL

Quality wine, dry

## SOIL

Brown earth soil consisting of sandy clay with a high amount of gravel

## YIELD PER HECTARE

35 hl

## VINIFICATION

Alcoholic fermentation at 15 °C in small oak barrels, regular stirring of the lees

## ALLERGENS

Contains sulfites

## BOTTLING

August 2020

## TASTING NOTES

Intense, bright yellow-green. Delightful ripe fruity notes backed by fine roasted aromas on the nose, subtle meadow honey notes, some pear and ripe apple, almond, a touch of bourbon vanilla, pleasantly vegetal notes of cloves and acacia blossoms, the fine citrus notes give a nice kick of freshness, juniper berry and subtle caramel notes. Dense, powerful and yet pleasant fresh minerality on the palate, elegant yet weighty, crisp, ripe stone fruit, hazelnut, fine roasted aromas of toasted white bread, quinces, juicy, subtle grapefruit notes come to bear pleasantly, baked apple and great herbal spiciness. This wine has a wonderfully long-lasting finish and captivates with its finesse, salty minerality and wonderful melting texture. A great food companion that also provides a lot of drinking pleasure when enjoyed on its own.

WEINGUT SALZL SEEWINKELHOF

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