

FIGARO 2020

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Grüner Veltliner old vines



AGING

Sur lie in small oak barrels



SERVING TEMPERATURE

10 – 12 °C



READINESS TO DRINK

2021 – 2027, under ideal storage conditions



FOOD PAIRING

White meat and poultry (also dark meat for people with a histamine allergy), seafood (for example shellfish), offal (for example lungs and liver), Asian dishes



GLASS RECOMMENDATION

Burgundy glass



ALCOHOL CONTENT

13,5 % vol.

ACIDITY

4,6 g/l

RESIDUAL SUGAR

3,4 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

April 2021

TASTING NOTES

Intense, bright straw yellow with green reflections. Pleasant herbal spiciness on the nose, with ripe stone fruit, some fresh green apples, a touch of grapefruit and lime comes through, some grape sugar, subtle notes of elderflower, black and red pepper, fine roasted aromas. The ripe fruit is wonderfully mouth-filling on the palate, underlaid by rich herbal aromas and delicate floral notes in the background, reminiscent of baked apples, nettles, great extract sweetness, fresh salty minerality, dense, creamy and very balanced, wonderfully integrated roasted aromas with a delightfully long-lasting finish. A versatile food companion that is fun at the first sip and entices you to enjoy another glass.

WEINGUT SALZL SEEWINKELHOF

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