

# WEISSBURGUNDER 2021

**SALZL**  
SEEWINKELHOF



#### GRAPE VARIETIES

100 % Weißburgunder (Pinot Blanc)



#### AGING

4 months sur lie



#### SERVING TEMPERATURE

10 – 12 °C



#### READINESS TO DRINK

2022 – 2026, under ideal storage conditions



#### FOOD PAIRING

Warm starters, pasta dishes



#### GLASS RECOMMENDATION

Narrow white wine glass



#### ALCOHOL CONTENT

13 % vol.

#### ACIDITY

5,5 g/l

#### RESIDUAL SUGAR

3.8 g/l

#### QUALITY LEVEL

Quality wine, dry

#### SOIL

Black earth consisting of clayey silt with high a content of gravel

#### YIELD PER HECTARE

50 hl

#### VINIFICATION

Alcoholic fermentation in steel tanks at 15 °C

#### ALLERGENS

Contains sulfites

#### BOTTLING

January 2022

#### TASTING NOTES

Brilliant green-yellow with silver reflections pal-ing a little at the rim. Pleasantly fully ripe fruit aromas on the nose, slightly nutty, pear, ap-plesauce, gooseberries, nutmeg, mandarins, de-licate herbal spiciness, chamomile, linden blos-soms and fine citrus notes. Crunchy and dense on the palate, very rich mouthfeel, ripe pome fruit, juicy acid structure, steppe herbs, power-ful and elegant, slightly exotic flavors, refreshing salty minerality, gooseberries, orange zest and grapefruit. A great Pinot Blanc that shines with its elegance and minerality as well as fruit and spiciness that provides a lot of drinking pleasure while also being an excellent food companion.

WEINGUT SALZL SEEWINKELHOF

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