



2002 TBA

Chardonnay, Sauvignon blanc, Neuburger

Region: Neusiedlersee, Burgenland

Climate: continental („pannonian“), hot summer

Vineyard: selection from several vineyards

Soil: sandy clay, gravels

Vintage: 2002

Yield: 15 hl/ha

Maceration of skins: -----

Fermentation: 3 weeks

Aging: 300 lit barrels, 20 months

Malotactique Fermentation: no

Alcohol: 12.0% vol

Total acidity: 7.4 g/l

Residual sugars: 157 g/l

Serving Temperatur: 10°C - 12°C

Tasting notes

rich yellow gold, deep complex fruit, honey melone dominates, tender roasted aroma, huge at the palate, well defined with good structure and very balanced, not too lush, fine acidity with endless aftertaste, probably durable “for ever”; exceptional wine

Food

Dessert, Digestif,, blue mouldy cheese