

# Schmelzer<sup>s</sup>

## Welschriesling 2015

(unfiltered)

**Winemaker:** Georg Schmelzer

**Varietals:** 100% Welschriesling

**Wine Region:** Neusiedlersee, Burgenland

**Climate:** Pannonian climate zone. Hot, dry summers and cold snowless winters, as well as moderate precipitation. An important factor for this special microclimate is the Neusiedler See, the largest steppe lake of Central Europe.

**Vineyard:** Haide and Ungerberg

**Vineyard Treatment:**

Biodynamic-Organic DEMETER certified, dry farming, hand harvesting

**Soil:** clay, gravel, sand

The Welschriesling grape grows on three types of soil. We take the best grapes from each vineyard and put them together, creating a more multi-layered wine

**Vinification:**

No added sulphur, unfiltered

Grapes are dorned, skin contact 6 hours, spontaneous fermentation in steel-tank, not pressed (but rather produced without pressure), no malolactic fermentation

|                 |      |       |
|-----------------|------|-------|
| Alcohol:        | 12,5 | % vol |
| Acidity:        | 4,7  | g/l   |
| Residual sugar: | 1,2  | g/l   |

**Tasting notes:**

Refreshing, well-structured with hints of ripe apple and elegant spice