


FRITSCH

TAUSEND WEISS 2020

Bio-Wein aus Österreich 

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Chardonnay 75 % 37 years Weißburgunder 25 % 32 years
Geographical Orientation:	south
Sea Level:	220 - 230 m
Soil:	loess large



WEATHER / CLIMATE

Average Rainfall Per 450 - 750 mm

Vintage:

CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	12 hour(s)
Fermentation:	spontaneous small wooden barrel 500 L used barrel 4 month(s) temperature control: yes 22 - 25 °C
Maturing:	small oak barrel 500 L used barrel 36 month(s)

Bottling: natural cork
Acidification: no

DATA

Wine Type: still wine | white | dry
Alcohol: 12.5 %
Acid: 6.5 g/l
Total Sulfur: < 85 mg
Certificates: respect - BIODYN, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 15 °C
Aging Potential: high (30 years)
Optimum Drinking Year: 2027 - 2042

WINE DESCRIPTION

A very subtle, delicate nose; fine bisque, apple blooms, crisp pear. Delightfully vivid on the palate; perfectly balanced, light bodied and refreshingly cool. Lively, present acidity, that promises a giant aging potential!

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.