

2022

Nr. 9 - Pinot Blanc Tonneaux

Landwein, Wineland

Vineyard

Grape material from chalky vineyards on the Leithaberg - gentle pruning - organic compost

Cellar

Hand-picked - fermented on the skins for 30 days - 7 months in Stockinger 'Y' wooden barrels - 6 months on the lees - unfiltered

Tasting Note

White flowers - fresh apple - white tea - some orange blossom - creamy - a hint of roasted peanuts - delicate tannin - good length - pleasant acidity

Food Pairing

Roast poultry - goat's cheese wrapped in bacon - grilled fish - vegetable lasagne



Varietal
Pinot Blanc

Flavor
dry

Alcohol
11.5 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
10 - 12 °C

Optimum Drinking Year
2023 - 2028

EAN
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