

2022

# Nr. 9 - Pinot Blanc Tonneaux

Landwein



## 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  
90036341 15349