



CARNUNTUM DAC, WEISS 2023

Origin: Austria, Carnuntum
Quality grade: Bio-Qualitätswein
Normal Classification: Gebietswein
Varietal: Weißburgunder 47 %
Grüner Veltliner 53 %
3500 - 4000 plants/ha | 3400 - 4500 liter/ha
Soil: calcareous
chalk
loam

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked
Grape Sorting: manual
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: Carbonic fermentation | Stems: 100 % | steel tank | 0 - 4 day(s) | 25 %
squashed | Stems: 100 % | steel tank | 0 - 10 day(s) | 25 %
Fermentation: spontaneous
steel tank | 50 %
Filter: filtered
Maturing: 50 % | steel tank | 8 month(s)
25 % | oak barrel | 500 L | used barrel | 8 month(s)
25 % | amphora | 8 month(s)
Bottling: natural cork

DATA

Wine Type: still wine | white | dry
Alcohol: 11 %
Acid: 4.9 g/l
Residual Sugar: 1 g/l
Certificates: organic, Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 8 - 10 °C
Aging Potential: 5 years
Optimum Drinking Year: 2026 - 2028

PRODUCT CODES

EAN: 9120039624112
EAN / carton 6: 9120039625119

