

CHARDONNAY FELSENSTEIN – BIRGIT BRAUNSTEIN

Burgenland



APPELLATION: Neusiedlersee-Hügelland

BLEND: Chardonnay

WINEMAKER: Adriana Gonzalez

VINEYARD: _____

The grapes are sourced from 30-year-old vines in Birgit's Felsenstein vineyard on the slopes of the Leitha Mountains. The Pannonian climate, unique to this area has a continental influence moderated by nearby Lake Neusiedl. The region has cold, wet winters, hot dry summers and a long mild autumn. High sunshine hours, cool nights and protection of the Leithaberg forests make the perfect microclimate for ripe fruit whilst maintaining good acidity. The soils are shell limestone and warm gravel, which again assists the ripening process.

VITICULTURE: _____

Viticulture is biodynamic. The influence of Lake Neusiedl extends the growing cycle of the vines to 250 days a year. Vineyards are cultivated without pesticides, and herbs and flowers flourish between the vines. Yields are controlled and each soil and microclimate is matched with the most suitable variety and rootstock.

WINEMAKING: _____

Grapes are hand-picked and sorted. Fermentation takes place in stainless steel tanks, followed by six months on the fine lees. The resulting wine has balanced acidity with 6.1 g/l residual sugar.



TASTING NOTES:

Elegant and intense, full bodied, with aromas of grapefruit, litchi and yeasty nuances.

WEBSITE: <http://www.weingut-braunstein.at>

This wine is suitable for vegans and vegetarians.