

PINOT BLANC – BIRGIT BRAUNSTEIN

Burgenland



APPELLATION: Neusiedlersee-Hügelland

BLEND: Pinot Blanc

WINEMAKER: Adriana Gonzalez

VINEYARD: _____

The grapes are sourced from the Fellner and Breitenmoss vineyards on the slopes of the Leitha Mountains. The Pannonian climate, unique to this area has a continental influence moderated by 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 to ripen grapes whilst maintaining good acidity. The soils are calcareous shell limestone.

VITICULTURE: _____

Viticulture is biodynamic. The influence of Lake Neusiedl extends the vegetation period 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: _____

After hand-picking and sorting the grapes, spontaneous fermentation occurs in stainless steel tanks. This is followed by six months on the fine lees. The resulting wine has balanced acidity with 2.2 g/l residual sugar.



TASTING NOTES:

Typical Burgundian almond character, with tropical mango and banana on the nose and soft pear notes. Refreshing, robust body.

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

This wine is suitable for vegans and vegetarians.