



Grauburgunder *Reserve*

Wine description

A brilliant Burgundy wine, which impresses with its mightiness, power and the long finish. A perfect harmony between tannins and elegance. The wine has a great potential for storage!

wine	Grauburgunder Reserve
grape variety	Pinot Gris
vintage	2015
quality level	Quality wine

Vinification

Skin contact for several hours, spontaneous fermentation in 300L barrels, 6 months on gross lees, 6 months on the fine lees after malolactic maturing	300L barrels
must reading	22 °KMW
bottling	September 2016
alcohol in %vol	14,5
acidity in g/l	5,2
residual sugar in g/l	5,4



Tasting notes

Golden, delicate biscuit in the nose, vanilla, ripe pineapple fruit, sweet and juicy nose, very deep, powerful and elegant, well balanced and very long on the palate
 Drink Temperature 8-10°C
 food Mushrooms, truffles, Lamb, beef

About the Vineyard

The vineyard Hasel is one of the biggest with 120 hectares. We are cultivating 6 ha in the heart of the site. It gently declines towards the south. The soil rich in humus has developed on a thick layer of loess and shows a rather high amount of chalk.

The Ried Gautscher with his 360 meter is one of the highest spots for winemaking in Strass. With its reddish and iron remaining of the prehistoric see it represents a very interesting spot to grow wine. Very rich in minerals it is the perfect spot to make minerality driven and spicy wines from.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Hasel & Gautscher
Soil	Löss & calcareous weathered soil
Planting of the Vines	1990 Hasel, 2009 Gautscher
Plantation Density	3.900 vines/hectare
Harvesting	End of October 2015

