



Weissburgunder *Papageno*

Wine description

The Papageno represents the freshest and lightest wines out of our burgundy family. It has a great fruit complexity supported by its nice acidity.

wine	PAPAGENO
grape variety	Weissburgunder
vintage	2016
quality level	Quality wine

Vinification

Handpainted, Temperature controlled fermentation with 20°C, on the fine lees for 3 months

maturing	Stainless steel
must reading	19 °KMW
bottling	Feb. 2017
alcohol in %vol	12,5
acidity in g/l	6,6
residual sugar in g/l	4,1



Tasting notes

Mineralic nose reminding one of pears and apples, nice cut on the pallet, perfect combination of tightness and sweetness due to high extracts with robust acidity, soft citric aromas, open and charming

Drink Temperature 10°C
 food Veal, Roast Beef, Lamb

About the Vineyard

The soil is a result of the dry and cold climate of the Ice Age. Due to the effect of glaciers producing a high pressure on the land, quartz, limestone, mica and clay particles were pulverised. These loess soils retain deep reservoirs of moisture and rarely suffer from dehydration. Wines with a harmonious combination of strength, body, characteristic aromas and elegance are the result.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Hasel, Gautscher
Soil	Loess, Limestone
Planting of the Vines	1986/1996
Plantation Density	3.800 vines/hectare
Harvesting	3 rd week of October

