

thom wachter

weissburgunder 2015
„königsberg“



varietals: 100% weissburgunder

wine region: südburgenland, burgenland, austria

vineyard/soil: the vines on the „ried königsberg“ are located at 350m above sea level and rooted in soils such as greenschist, dolomite and calc-schist, age of the vines 5-25 yrs, sustainable, no herbicides or pesticides

vinification: harvest and selection by hand, maceration on skins for 36 hours, spontaneous fermentation in 70% stainless steel tank and 30% new barriques (malolactic fermentation), maturation on the yeast (sur lie) for 8 month, bottling with a coarse filtration

alcohol: 13,5 %vol

acidity: 6,7 g/l

residual sugar: 1,1 g/l

tastin notes: crisp, flowery and spicy on the nose, lovely ripe fruit, concentrated and minerally, very good grip and acidity, full bodied, long finish.

food pairing: seafood, lobster, mussels, grilled fish, light meats, creamy pastas and vegetables

drinking temperature: appr 10° - 13° celsius

ready to drink: 2017-2022

total production: 2.000 bottles of 0,75 litre