



2005 Weisse Reserve vom Schloss (Chateau)

We take particular pride in these wines. Most of them came from venerable old vines located in the best of vineyards, often making use of the very best of the crop to ensure additional harmony, elegance and finesse. These are the wines that are most suitable for long-term storage - you really should let them age for a while. A real accomplishment of the Weinviertel region!



Factsheet

Variety / Blend: 70% Chardonnay, 30% Grüner Veltliner

Vineyard: Riede Steinbügel, Seefeld

Soil: Calcareous sedimentation soil, sandy loam

Vintage: By hand, in boxes, mid october

Grapes: 19,5 KMW (~22,3 Brix), no Botrytis

Fruit procession: Partly whole bunch pressing, partly crushed and destemmed

Fermentation: 300l- and 500l barrels and big wood, by up to 26° C

Yeast: Ferment with indigenous yeast; **Malolactic:** partly

Aging: Chardonnay 8 month and Grüner Veltliner 5 month on the fine lees

Alcohol: 13 % vol; **Total Acidity:** 5,9 g/l; **Residual Sugar:** 1,8 g/l, dry

Serving temperatur: 12° C

Bottled: September 2006

Food: Fish, oysters and seafood; poultry, veal and ripe soft cheese (goat, camembert).

Best to drink: 2007 - 2015 - will develop with the years to gain even more complexity.

Wine-description: Light yellow with greenish reflexes; quite complex nose with lots of exotic aromas (pineapple, melon), hints of hazelnuts, wood very well integrated; smooth and mild with creamy texture, almost salty, good acidity supported by a little astringency which makes the wine nice and "drinkable". Decant and serve in burgundy-style glasses.