



Weißburgunder Selection Bärnreiser 2010



Burgundian variety long established in Austria

Origin:	Austria, Carnuntum, Göttlesbrunn
Vineyard:	Bärnreiser – sandy loam
Vinification:	100 % Weißburgunder (Pinot blanc) harvested perfectly ripe by hand, grape- and single-berry-selection, fermented in 500 l French oak barrels with ageing on the lees for 6 month
Data:	Alcohol/Vol: 13.5 Acidity: 5.9 g/l Residual Sugar: 1.0 g/l Age of Vines: 25 years
Tasting Notes:	exotic fruits, honey and nuts in the nose, very complex on the palate, creamy texture, elegant with nice acidity and fresh fruit, high potential
Food Recommendation:	dishes with fish and vegetables with exotic spices, Asian kitchen, pastries or cheese
UPC:	787 263 311 59
Bottles per case:	6
Cases per layer:	14
Cases on pallet:	126
Weight :	bottle: 1,25 kg case: 8 kg pallet: 1.000 kg



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