



HINTERHOLZ 2018 GRUBER RÖSCHITZ

Intense yellow fruit, caramel, slightly banana, almost creamy round, very rich in extracts, creamy. Exotic with a hint of pineapple

IN THE VINEYARD

Plateau construction, 35-year-old vines on loess soil

ABOUT THE WINE

Harvested in early October, hand-picked, 15 hours of maceration, fermentation in a wooden barrel, fermentation in a large wooden barrel at 22 ° C, 12 months fine leek storage

THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year. Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality

RECOMMENDATION

Ideal for juicy beef with mushrooms; Baked porcini mushrooms;

variety:	Chardonnay
vineyard:	Hinterholz
soil:	Löss
Alk:	13,5%
acidity:	5,4 g/l
res. sugar:	4,0 g/l
maturation:	2018-2028
EAN Code bottle:	900563499691 1
EAN Code carton:	900563499690 4

