



PINOT BLANC, Loibner Klostersatz

2007

Vineyard:

Name: Loibner Klostersatz

Location: Loiben

Climate: Eastern pannonian airstreams meet Atlantic influences from the west

Altitude: 230 m

Exposition: a flat site in the Loibner Basin – south exposed

Soil type: a deep-soiled plot in the Loibner Basin, where the washed-away terrace rock mingles with brown earth and Danube sand

Varieties: 100% Pinot blanc

Age of vines: 25 years

Harvesting: by hand on 29. September 2007

Vinification:

Destemming: Yes

Pre-fermentation maceration: Yes, for 6 hours

Yeast: natural yeast

Fermentation: in stainless steel

Ageing: in stainless steel

Fining: no fining

Bottling: 8. March 2008

Released: 1. Mai 2008

Technical Information:

Alcohol: 13,5%

Residual sugar: 4,0 g/l

Acidity: 5,6 g/l