

# Gmeinböck



## WEISSBURGUNDER ALTE REBEN 2022

### WINE YEAR 2022

A year that required an extreme amount of work and patience in the vineyard due to weather fluctuations. Due to the first cool and later warm October, we expect lighter wines with lower acidity than in the previous year. Proverbially "at the last second", the October sun brought the 2022 vintage perfectly to the finish line.

### GRAPE VARIETY

Weißburgunder tends to stand for light, lean wines with moderate acidity. Its slightly nutty aroma makes it a popular food companion - especially during the asparagus season! Its susceptibility to the noble rot botrytis also puts it in the spotlight for the production of sweet wines.

### STYLE & CHARACTER

Focused and complex - this is how our Weißburgunder presents itself. The grapes come from 50 years old vines, which are deeply rooted in the vineyard and transport their terroir directly into the bottle. To preserve and bring out the fine nuances, the must is fermented on the skins. This gives the wine its powerful body, which is further emphasized by the residual sweetness.

### FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2022
VINIFICATION:	Large wooden barrel
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039551463
QUALITY CLASS:	Quality wine
CONTAINS:	Sulfite
CONTENT:	1,5 l
ALCOHOL:	13,5%
ACID:	5,0 g/l
REMAINING SUGAR:	7,0 g/l

