



Weites Land Cuvée blanc 2022

- This cuvée consists of three of Europe's ancient white grape varieties - Viognier, Riesling and Chardonnay. The grapes come from various locations and mostly old vineyards on granite soils along the Manhartsberg and were selected and harvested by hand. Some of the wines were aged in wooden barrels, amphoras and steel tanks and blended together shortly before bottling. The wine is characterized by its pleasantly spicy taste and is convincing versatile food companion.

* Animating scent of ripe fruit, elegant fruit presence on the palate with a touch of exoticism, clear spice with refreshing acidity, a very complex wine with a long finish.

* a very versatile food accompaniment to classic Austrian cuisine, but fits thanks to its spiciness, it also goes well with many wok dishes and Asian cuisine.

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Viognier, Riesling and Chardonnay,

Wine from Austria dry

Hand-picked at the

beginning of October,

maceration time of up to 18

hours depending on the

variety

20° KMW, aging in wooden

barrels, amphoras and steel

tanks, screw cap

Alcohol: 13% vol.

Acid: 6.5 g/l

Residual sugar: 3 g/l