

Fehérburgundi 2008

Vine region	Sopron
Vineyard	Frettner
Soil	Mineral slate and Ramann-type soil
Variety	Pinot Blanc
Age of vines	10 years
Density	5400 vines/ha
Yield	30 hl / ha
Date of harvest	September 12, 2008
Vinification	The grapes were pressed directly. Fermentation with spontaneous yeast in stainless steel tank. Afterwards the wine stayed on the fine yeast under frequent stirring.
Maturation	6 months in stainless steel tank
Analytical data	12,0% vol alcohol, 6,8 g/l acidity, 4,9 g/l residual sugar; 25,1 g/l extract
Bottling	April 2009
Consumption	2009-2012
R. Temperature	10-12°C
Description	In the nose fresh apple and pear with almond. On the palate fresh, creamy and fruity. Well structured wine. Long aftertaste with lots of fruit.
Meal	Grill zander with tarragon and steamed pear