



## 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