



Weites Land Cuvée blanc 2023

This cuvée consists of four of Europe's ancient white grape varieties - Viognier, Riesling, Chardonnay and Traminer. 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.

.....
Viognier, Riesling, Chardonnay and Traminer,
Wine from Austria dry
Hand-picked at the
beginning of October,
maceration time of up to 18
hours depending on the
variety - up to 4 weeks for Traminer
20° KMW, aging in wooden
barrels, amphoras and steel
tanks, screw cap
Alcohol: 13% vol.
Acid: 6.1 g/l
Residual sugar: 3 g/l