



„Grauburgunder or Pint Gris was once widely planted in our region. It became out of trend in recent years but it is important for us to stand to our traditional grape varieties.“

Grauburgunder Reserve 2017

Austrian Quality Wine, Burgenland, dry

The Cru Lehendorf is a very sparse site with a big proportion of „Seewinkel“-gravel. Excatly this stones are the reason for the elegant and mineral driven flavour profile of this Grauburgunder.

Gently pressed, fermented under controlled temperatures in tanks and used Tonneaux with short maturation on the fine lees, malolactic fermentation for the part in oak.

Food pairing: asparagus, fish and curries.

Variety:	100% Grauburgunder
Age of vines:	41 and 23 years
Soil:	Black earth with varying levels of lime
Yield:	selective manual harvest - 50 hl/ha
Alcohol:	12.7 % abv
Total acidity:	5.8 g/l
Residual sugar:	4.9 g/l
Maturity::	2018 - 2028
Temperature:	12 - 14 C
Closure:	Screw cap
Approval number:	N 9206/18