



„Clear amber hue. Dried quinces, figs, apricot and smoked pears, noticeable flinty character, lingering aftertaste!“

Experimental Wine „DUO“ 2020

Austrian Wine, dry

The grapes for this wine are grown in our oldest vineyard parcels in Halbtturn. This sparse warm sites directly at the edge of Parndorfer plate with a high proportion of Seewinkel gravel below is the base for optimal sugar and aroma ripeness

Grauburgunder and Welschriesling grapes are destemmed but not crushed. Fermentation of the two varieties seperately in open vats with daily manual punch down for 3 weeks. Gently pressed and further maturation in used Hungarian barriques for one year. Bottling without any filtration, finings or additions.

Total production: 2 barrels = 600 bottles

Food pairing:
Perfect match to any seafood and smoked fish.

Variety:	60% Welschriesling and 40% Grauburgunder
Age of vines:	35 and 43 years
Soil:	Black earth with varying levels of lime
Yield:	selective manual harvest - 25 hl/ha
Alcohol:	12 % abv.
Total acidity:	5.5 g/l
Residual sugar:	1.0 g/l
Maturity:	2022 - 2030
Temperature:	13 - 15°C
Closure:	Screw cap
Approval number:	-

