



Forstreiter

# Weißburgunder 2023



<b>Origin:</b>	Niederösterreich
<b>Site/vineyard:</b>	The grapes come from various vineyards along the Danube
<b>Analysis:</b>	Alcohol: 12,5% vol Residual sugar: 3,5 g/l Acidity: 5,6 g/l
<b>Closure:</b>	screw cap
<b>Soil:</b>	stony loess on conglomerate
<b>Vinification:</b>	steel tank
<b>Characteristic:</b>	Typical for the variety, hazelnuts, pears; follows on seamlessly, invigorating acidity without aggressiveness, medium weight, self-explanatory;
<b>Pairing:</b>	A wonderful accompaniment to light meals and fish dishes
<b>Ideal Maturity:</b>	2023 bis 2027
<b>Drinking temperature:</b>	8-10°C

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