

PINOT BLANC RIED
TATSCHLER - LATE RELEASE

Kategorie	single vineyard wines
Rebsorte	Pinot Blanc
Jahrgang	Grosshöflein
Jahrgang	2011
Geschmack	dry
Qualitätsstufe	Qualitätswein
Alkoholgehalt	13,5% vol
Farbe	white
Restsüße	1,5 g/l
Säuregehalt	6,6 g/l

SOIL

At the foot of the Leithaberg the Tatschler vineyard is situated, one of the oldest in this region. It extends with a slight incline of 205 to 230 metres above sea level and takes on a slight, south-east-facing basin shape. The slope gradient is 10%. This allows the vines to benefit from morning sunlight, which ensures that the vines dry quickly. The grapes can ripen very well without much risk of rot.

Above, the site is bordered by woodland, which on the one hand protects against winds and on the other hand provides the vineyard with cool air in the evening and at night. Due to the large temperature difference between day and night, the aroma in the berries can develop optimally.

The soil is made up of crystalline primary rock, the bedrock of the Leithaberg, which appears here as heavily weathered mica schist, supplemented by sand and marl with a medium lime content. This soil provides a salty minerality in the wine, the lime content ensures a firm acidity.

BESCHREIBUNG

Nach nunmehr 9 Jahren erst im Mai 2020 auf den Markt gekommen, zeigt der Wein eine einsetzende Reife sowie eine perfekte Entwicklung.

Bewertung bei Falstaff 2020 mit 94 Punkten!