

naked white 2017



CHARACTER

Naked and unadorned. Delicately hazy lemon-yellow. Fragile pear skin, nutmeg and subtle rose petal pair with feathery light tannins and chalky minerality. Unadulterated pleasure. **Attention: for best enjoyment, shake before pouring!**

ORIGIN

The “naked white” is sourced from both sides of the Neusiedler See (Lake Neusiedl). On the west side, vines are rooted in the limestone and schist of the Leithaberg (Leitha Mountains) slopes – on the east side of the lake vines in the gravelly Parndorfer Platte (Parndorfer Plain) and humus-rich Heideboden.

PRODUCTION

Bottled with conscientious handcraft and great care throughout the entire life cycle. Organic and biodynamic cultivation of the vineyards. Handpicked end of August to mid-September and macerated with the stems overnight. Spontaneous and malolactic fermentation. Aged for 14 months on the lees in used large oak casks and bottled unfiltered without added sulphur.

THE NUMBERS

68% Chardonnay, 10% Weissburgunder, 7% Welschriesling, 7% Neuburger 5% Muskat Ottonel, 3% Grüner Veltliner
12.5% a.b.v. • 5.4 g/l acidity • 1.0 g/l residual sugar • format(l): 0.75
Bottled beginning of December 2018