

Pinot Blanc CLASSIC 2008

Variety:	Pinot Blanc
Growing Region	Thermal Region, Lower Austria
Age of the vines::	26 years
Vineyard Parcel:	Lange Halsriegel
Yield:	44 hl
Soil type:	Brown soil on shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	19 KMW
Fermentation:	Cooled fermentation in a steel tank
Malolactic:	Steel tank
Maturation:	Steel tank
Alcohol:	12.5 Vol. %
Acidity:	5.5 g/l
Residual sugar:	1.6 g/l
Drinking temperature:	12 ° C (53.6 ° F)
Optimal drinking period:	2-5 years
Overall impression:	Light lemon-yellow; delicate fruit with lively acid and an elegant finish
Culinary Tip:	Harmonizes well with fish dishes, veal, chicken, and boiled beef. Outstanding with exotic cuisine from Thailand, Japan, and other Far Eastern locales.
Christian Fischer says:	Our white Burgundies are full-bodied wines with a well-balanced acid structure. Fruit is emphasized in the 2007 vintage; this is a wine you can leave in the bottle for a bit.