

Spätrot-Rotgipfler CLASSIC 2007

Variety:	50 % Spätrot (=Zierfandler) and 50 % Rotgipfler
Growing Region	Thermal Region, Lower Austria
Age of the vines::	26-29 years
Vineyard Parcel:	Various
Yield:	55 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:	19.5 KMW
Fermentation:	Cooled in a steel tank
Malolactic:	No
Maturation:	Steel tank
Alcohol:	12 Vol. %
Acidity:	7.1 g/l
Residual sugar:	7.9 g/l
Drinking temperature:	12 ° C (53.6 ° F)
Optimal drinking period:	2-5 years
Overall impression:	Light yellow-gold; subtle citrus on the palate; virgorous, fresh, elegance
Culinary Tip:	This versatile wine partners perfectly with Viennese cuisine (Wiener Schnitzel, baked chicken, boiled beef, even fish livers) and also pairs nicely with Asian dishes from spicy-hot to sweet-and-sour.
Christian Fischer says:	The taste of the thermal region in a white! Two varieties that are specific to Austria's thermal region, which put the town of Gumpoldskirchen on the map with its Gumpoldskirchner wine.