



WINKLER-HERMADEN

WEINGUT



Technical Sheet

PINOT BLANC

Vulkanland Steiermark, DAC

ABOUT

The Pinot Blanc is a universal food accompaniment and is highly valued at the Winkler-Hermaden winery. The traditional variety is cultivated on various vineyards in the Kapfensteiner and Klöcher Kogel and matured in stainless steel tanks.

TASTING NOTES

The classic Pinot Blanc has a lively, fresh acidity and impresses with its soft, salty body and delicate nuttiness. Distinctive apple, some citrus fruit, finely salty on the palate, paired with apple and almond notes and a spicy finish.

FOOD PAIRINGS

Poultry and pasta dishes.

VINIFICATION

Expansion drying, 5 months on the yeast in a steel tank, organic regenerative.

GRAPE VARIETAL | Pinot Blanc

ORIGIN | Various locations on the Kapfensteiner and Klöcher Kogel

ACID | 1.1 g/l

RESIDUAL SUGAR | 5.1 g/l

ORIGIN | Vulkanland Styria

QUALITY LEVEL | Quality wine

ADDITIONAL QUALITY LEVEL | Vulkanland Steiermark DAC

STYLE | Dry

ALCOHOL | 12.4%

SERVING TEMP | 10-12 °C

