

weninger



## Fehérburgundi 2017

"Fehérburgundi, Hungarian for "Pinot Blanc", but the 2017 vintage actually also carries a minor bit of Pinot Gris. Now should I have to limit myself to one single word, describing this wine, it would be a clear choice. Freshness. I've just filled my glass, and although I'm staying a good 50 centimetres away, I can feel its refreshing notes filling the room. A blend of two sites, the wine holds both's characteristics and doesn't just transmit "a" sense of place, but of "places" rather. Frettner, making for the major part of the blend, is on a North-West facing slope, with the Kohlenberger forest in the back. The shadow comes over the vineyard early in the late afternoon, the nights are cooler, and the fresh breeze from the Lake keeps the vineyard constantly aired. The chalky soils always made for the best terroirs to plant Pinot, Frettner is no exception. The remaining part of the blend comes from Steiner. Just a few kilometres south-east, but with no forest to balance the local micro-climate, you're in for a much hotter time, easily reaching over 40 degrees in the peak of the summer. The grapes come out golden, richer and broader in their aromatic. That's probably what you first feel, as you try the wine and get pleased by the bright, ripe citrusy notes, leaning more towards grapefruit rather than lemon. Steiner ain't far. Then, as the juice lingers on your tongue minutes after your first sip, the chalky minerality echoing with this unmistakable freshness, you'll know Frettner's the one running the show." (*Edouard Thorens*)



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<b>Variety</b>	Fehérburgundi (Pinot Blanc / Weißburgunder)
<b>Alcohol</b>	12,5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Sopron
<b>Climate</b>	Pannonian
<b>Vineyard</b>	Frettner
<b>Soil</b>	luvisol with deposits of weathered bedrock
<b>Age of vines</b>	19 years
<b>Altitude above sea level</b>	204 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	5400 vines / ha
<b>Crop</b>	30 hl / ha
<b>Harvest</b>	selective hand harvest / September 2017
<b>Fermentation</b>	spontaneous / big wooden barrels
<b>Ageing</b>	14 months on the fine yeast / natural malolactic fermentation
<b>Acidity</b>	5 g/l
<b>Residual sugar</b>	1 g/l
<b>Sulphur total</b>	38 mg/l
<b>Bottling</b>	5300 bottles / January 2019 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C

