

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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Rebsorte	Weißburgunder (Fehérburgundi / Pinot Blanc)
Alkohol	12,5%
Allergene	enthält Sulfite / vegan
Herkunft	Sopron
Klima	Pannonisch
Lage	Frettner
Boden	Parabraunerde mit Ablagerungen von verwittertem Grundgestein
Alter der Reben	19 Jahre
Seehöhe	204 Meter
Anbaumethode	biologisch, biodynamisch nach Respekt-Richtlinien, kontrolliert von Biokontroll Hungaria HU-ÖKÖ 01
Klon & Unterlage	diverse
Erziehungssystem	Guyot
Pflanzendichte	5400 Stöcke / ha
Ertrag	30 hl / ha
Lese	selektive Handlese / September 2017
Gärung	spontan / großes Holzfass
Lagerung	14 Monate auf der Hefe / natürlicher biologischer Säureabbau
Säure	5 g/l
Restzucker	1 g/l
Schwefel gesamt	38 mg/l
Abfüllung	5300 Flaschen / Jänner 2019 / keine Filtration / eigene Abfüllanlage
Trinktemperatur	12-14°C

