

weninger



## Fehérburgundi 2018

"Anyone who wants to experience what is meant by Vin Vivant - living wine - should take a look at the 2018 Fehérburgundi (Pinot Blanc). Thrived on slate soils in Franz Weninger's biodynamic vineyards on the Hungarian side of the Neusiedlersee.

A delicately scented, floral delicacy, wild flower meadows blooming in the nose, lemon balm, wet grass with a good portion of fresh lime and grapefruit zest.

On the palate incredibly precise and firm with mouthwashing juiciness thanks to its stimulating, slightly pointed acidity, restrained phenolics and saltiness.

Can you taste the minerality of the different soils and locations? I say yes.

A natural wine that couldn't be finer without being forced into some kind of corset or subordinating to certain dogmas. More than just an introduction to this wonderful world of wine for (far too) little money. " (*Risto Rieger*)



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<b>Variety</b>	Fehérburgundi (Pinot Blanc / Weißburgunder)
<b>Alcohol</b>	12%
<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>	20 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 2018
<b>Fermentation</b>	spontaneous / big wooden barrels
<b>Ageing</b>	14 months on the fine yeast / natural malolactic fermentation
<b>Acidity</b>	6.6 g/l
<b>Residual sugar</b>	0.9 g/l
<b>Sulphur total</b>	29 mg/l
<b>Bottling</b>	9000 bottles / January 2020 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C

