

weninger



## Szürke & Fehér MMXX

When we planted the Frettner vineyard back in 1999, we ordered Pinot Noir for the chalky higher part of the vineyard. But three years later we discovered that we had received half Pinot Blanc and ten percent Pinot Gris vines. In 2018, we decided to give our Pinot Gris (Szürkebarát - „Grey Monk“ called in Hungarian) more space. Thus we fermented Pinot Gris and Pinot Blanc on the skins, and this is the result.



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<b>Variety</b>	Pinot Blanc (Fehérburgundi / Weißburgunder) / Pinot Gris (Szürkebarát / Grauburgunder)
<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>	21 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 2019
<b>Fermentation</b>	spontaneous on the skins / 12 days
<b>Ageing</b>	13 months in big wooden barrel / natural malolactic fermentation
<b>Bottling</b>	1100 bottles / November 2020 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C / decanting and big glasses recommended

