

weninger



## Szürke & Fehér & Kék MMXXIII

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 together on the skins. Since 2021, the whole Pinot family has finally got together: the skins of the Blanc and the whole berries of the Gris ferment in the direct pressed juice of the Noir. And this is the result.

In color between orange and slightly pink, the tannin is present on the palate, but not too demanding. Just the way we like to drink amber wine.



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<b>Vintage</b>	MMXXIII
<b>Variety</b>	Pinot Blanc (Fehérburgundi / Weißburgunder) / Pinot Gris (Szürkebarát / Grauburgunder) / Pinot Noir (Kékburgundi / Blauburgunder)
<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>Planting year</b>	1999
<b>Altitude above sea level</b>	204 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
<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 2023
<b>Fermentation</b>	spontaneous on the skins / 10 days
<b>Ageing</b>	7 months in 500l wooden barrel / natural malolactic fermentation
<b>Acidity</b>	5.5 g/l
<b>Residual sugar</b>	1.0 g/l
<b>Sulphur total</b>	9 mg/l
<b>Bottling</b>	9000 bottles / May 2024 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C / decanting and big glasses recommended

