

weninger



Franz plays with Szürke & Fehér

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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Variety	Pinot Blanc (Fehérburgundi / Weißburgunder) / Pinot Gris (Szürkebarát / Grauburgunder)
Alcohol	12%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Frettner
Soil	luvisol with deposits of weathered bedrock
Age of vines	20 years
Altitude above sea level	204 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	5400 vines / ha
Crop	30 hl / ha
Harvest	selective hand harvest / September 2018
Fermentation	spontaneous on the skins / 12 days
Ageing	16 months in big wooden barrel / natural malolactic fermentation
Acidity	5 g/l
Residual sugar	1.9 g/l
Sulphur total	34 mg/l
Sulphur added	10 mg/l
Bottling	1200 bottles / November 2019 / no filtration / own bottling plant
Drinking temperature	12-14°C / decanting and big glasses recommended

