

weninger



## Weinland 2023

In the Weinland (wine country) of our dreams, wine flows in abundance alongside milk and honey. People live happily and grow old young.

A wine of the future, mostly from our young vineyards planted with hybrids, mainly Sauvignier Gris.

Most people who tasted our first 2023 vintage in our cellar thought it was Furmint. It impresses with its precise acidity and, like Furmint, a very subtle fruit, which is more characterized by our vinification (long yeast ageing). It is somewhat more accessible than our Furmints.

Not everyone will know this, but in Austrian wine law, "Weinland" is the legal designation of origin for unfiltered wines from Burgenland and Lower Austria. Many of our colleagues are annoyed by this fantasy term, but we have decided to fill it with emotion. That's why our new white wine is simply called "Weinland".



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<b>Vintage</b>	2023
<b>Alcohol</b>	13%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Horitschon & Ritzing / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyard</b>	different vineyards
<b>Soil</b>	chalybeate clay with high coarse fraction such as chalky warm soil
<b>Planting year</b>	2021 & 2022
<b>Altitude above sea level</b>	260 meter / 305 meter
<b>Cultivation method</b>	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	3600 vines / ha
<b>Crop</b>	63 hl / ha
<b>Harvest</b>	selective hand harvest / September 2023
<b>Fermentation</b>	spontaneous in big wooden barrel
<b>Ageing</b>	7 months on the full lees in 2900l wooden barrel / natural malolactic fermentation
<b>Acidity</b>	6.3 g/l
<b>Residual sugar</b>	1.6 g/l
<b>Sulphur total</b>	15 mg/l
<b>Bottling</b>	7400 bottles / April 2024 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C

