

# BIRGIT BRAUNSTEIN



## Pinot Blanc

Description:	Playful, fine and mineral
Recommendation:	Pinot Blanc, called Weissburgunder in German, has been known since the 14th century. It counts among the Burgundian varieties and stems from a mutation of Pinot Gris (Grauburgunder). The pale-skinned variety yields light wines with mild, well-integrated acidity. Best drinking enjoyment on the summer terrace served at 8-10 ° C (46-50 °F). Pairs well with a fresh herb salad with avocado and crayfish; fabulous with grilled asparagus in chervil butter.

### Details about Pinot Blanc

Vineyard sites:	Fellner and Breitenmoss
Grape variety:	Pinot Blanc
Vintage:	2016
Wine region:	Burgenland
Certification:	Organic
Vinification:	Fermentation in stainless steel
Maturation:	6 months on the fine lees
Soil:	Shell limestone

### Analysis

Alcohol by volume:	13 %
Residual sugar:	2.2 g/l
Acidity:	6.36 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Screw cap
Case size:	6 bottles

*"Live joy!"*