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# Prellenkirchen 2017



**VINEYARD AND SOIL** Prellenkirchen, with its meagre and limestone-rich soils, is known for yielding fine and elegant wines, which radiate opulence and luxuriant texture, particularly in the case of Weissburgunder.

**GRAPE VARIETY** Weissburgunder

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines that exhibit extreme precision and possess the finest tannins.

**DESCRIPTION** An intense and very complex representative of the Pinot family; one by no means withholding in the fruit department, while at the same time singularly elegant for its expression of salty minerality tightly-woven texture.

50-year-old vines on the Spitzerberg. A wine that has a long life ahead of it, in which it is sure to continually unfold new layers of flavour.

> **HARVEST** Selection made by hand at the end of September

> **FERMENTATION** Spontaneous alcoholic fermentation in steel tank and casks, followed by malolactic fermentation

> **ÉLEVAGE** Fifteen months in stainless steel and in casks, on the full lees

> **ALCOHOL** 13.2%

> **ACIDITY** 5.0g/l

> **RESIDUAL SUGAR** 1.2g/l

> **FOOD PAIRING** A marvellous companion to fine cuisine. The wine of choice for fish dishes or baked dishes, as well as an excellent partner for a wide range of pasta preparations.

> **SERVING TEMPERATURE**  
12°C

> **DRINKING WINDOW**  
2018–2027



92 Points



3 Stars



17.5 Points

Available in  
750ml