

Data sheet →

Prellenkirchen 2018



Available in
750ml

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 2018 One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

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.



4 Stars



93 Points

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

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

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

> **ALCOHOL** 13.4%

> **ACIDITY** 5.3g/l

> **RESIDUAL SUGAR** 2.2g/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**
2019–2028