

Data sheet →

Prellenkirchen 2019



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 2019 A wonderful vintage. We expect that along with satisfying ripeness & full body, the wines will also show finesse & remarkable freshness. Substantial depth of fruit, plus a wonderfully firm acid backbone – wines with balance!

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 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** 13.9%

> **ACIDITY** 5.7g/l

> **RESIDUAL SUGAR** 2.0g/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**
2020–2029



93 Points



92 Points



3 Stars