

Data sheet →

Göttlesbrunn WEISS 2020



Available in
750ml / 1.5L.

SITE & SOIL The rolling hills & wooded landscape of Göttlesbrunn present a wide variety of soils & microclimates. Especially in the limestone-rich soils of the cooler sites close to the forest, Pinot family varieties yield wines characterised by crystalline structure & great complexity.

VARIETIES 70% Chardonnay, 30% Weissburgunder

VINTAGE 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

DESCRIPTION A marvellous marriage between depth of fruit & invigorating freshness.

GÖTTLESBRUNN WEISS ...is reminiscent of bright blossoms, herbs & yellow fruit, resplendent together in a wine glass. This white cuvée shines with its directly linear nature, vivacious character and its complex interplay of flavours. A vivid & stimulating Pinot partnership. Direct & mineral-driven.



92 Points

> **Harvest** Manual selection, beginning-to-mid September

> **FERMENTATION** Spontaneous fermentation in large wooden casks made of French oak at 20–25°C

> **ÉLEVAGE** in large wooden cask on the gross lees

> **ALCOHOL** 13.0 %

> **ACIDITY** 6.8 g/l

> **RESIDUAL SUGAR** 1.2 g/l

> **PAIRS WELL WITH** Pasta, antipasti, baked dishes, (or even truffles?)
Try it out – this cuvée is a remarkable pleasure on the palate, for all the world's cuisines.

> **SERVING TEMPERATURE**
12°C

> **DRINKING WINDOW**
2021–2029

Harvested by hand

