

Data sheet →

Prellenkirchen 2020



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 2020 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

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 mid of September

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

> **ÉLEVAGE** twelve months in concrete eggs and in casks, on the full lees

> **ALCOHOL** 13.9 %

> **ACIDITY** 6,4 g/l

> **RESIDUAL SUGAR** 2.0 g/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**
2022–2031



93 Points