

Data sheet →

# Göttlesbrunn WEISS 2021



Available in  
750ml

**SITE & SOIL** The rolling hills & wooded landscape of Göttesbrunn 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 2021** 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** 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.

> **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** 13.3 %

> **ACIDITY** 6.4 g/l

> **RESIDUAL SUGAR** 1.9 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**  
2023–2031

*Harvested by hand*

