

Markowitsch

ÖSTERREICH – AUSTRIA

Göttlesbrunn Weiss 2023

Data sheet >



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.

GRAPE VARIETY Chardonnay

VINTAGE 2023 A promising, exciting and excellent wine vintage from Carnuntum. During summer we got enough rain and many hours of sunshine. The water reserves were particularly important for the start of ripening. We had a great harvest without any interruption, with always warm and dry temperatures. We had perfect, ripe grape material. The harvest volume was a little bit lower, but we are looking forward to highest qualities with incredible concentration and finesse

DESCRIPTION ... 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 Selection made by hand at the mid of September

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

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

> ALCOHOL 13,1%Alk

> ACIDITY 6,1 g/l

> RESIDUAL SUGAR 1,0 g/l

> FOOD PAIRING 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

> MATURITY 2025 - 2034



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