



REVERENCE - PINOT BLANC REVERENZ 2008

vineyard

<i>vine age:</i>	15 years
<i>soil:</i>	heavy-textured, sandy and chalky loam soils
<i>training system:</i>	2 arched canes
<i>slope:</i>	24-26%
<i>aspect:</i>	south-west
<i>elevation:</i>	290-300m
<i>climate:</i>	illyric
<i>yield/ha:</i>	5000 kg
<i>characteristics:</i>	strict selection of grapes

vinification

<i>date of harvesting:</i>	October 16th 2008
<i>ripeness:</i>	physiologically ripe grapes, 19,0° KMW
<i>maceration:</i>	partly for 3 hours
<i>fermentation vessel:</i>	temperature-controlled large old oak cask, in stainless steel and Barriques
<i>malolactic fermentation:</i>	partly
<i>ageing:</i>	7 months
<i>aging vessel:</i>	large wooden casks and steel towers
<i>bottled on:</i>	June 14th, 2009
<i>characteristics:</i>	long lees contact

wine

<i>style:</i>	powerful, intensive wine, fine, dense elegance
<i>alcoholic strength:</i>	13,0 %
<i>analyses:</i>	3,4 g/l residual sugar, 5,2 g/l acid = dry
<i>ageing potential:</i>	5-6 years
<i>characteristics:</i>	Awarded GOLD at the Austrian Wine Challenge

recommendations:

serving temperature: 8-14°C

matching food:

description:

delicate, beautiful golden yellow, high viscosity, dense, compact structure, full-bodied and powerful, complex, multi-layered, fruity and spicy to intensive and powerful, walnut, ripe apples, exotic touch of pineapples, bananas and litchis, dry, matured in large oak barrels, high alcohol and mild acidity are characteristic for this grape variety, soft full-bodied, powerful expression, marked minerality, very fine fruit, long finish; a perfectly balanced Pinot blanc characterized by finesse, density and smooth after-taste. Vintner