



CLASSIC - SÄMLING 88 2009

vineyard

<i>vine age:</i>	13-28 years
<i>soil:</i>	very sandy, chalky soils
<i>training system:</i>	2 arched canes
<i>slope:</i>	26-30%
<i>aspect:</i>	south-east and south-west
<i>elevation:</i>	360-400 m
<i>climate:</i>	illyric, characterized by very cool nights
<i>yield/ha:</i>	7000 kg
<i>characteristics:</i>	

vinification

<i>date of harvesting:</i>	September 29th - Oktober 7th, 2006
<i>ripeness:</i>	ripe aromatic grapes
<i>maceration:</i>	4-6 hours at app. 16°C
<i>fermentation vessel:</i>	temperature-controlled stainless steel tower
<i>malolactic fermentation:</i>	no
<i>ageing:</i>	4 months
<i>aging vessel:</i>	stainless steel
<i>bottled on:</i>	January 22st 2010
<i>characteristics:</i>	

wine

<i>style:</i>	aromatic Sämling, peppery, spicy, exotic, fruity
<i>alcoholic strength:</i>	11,5%
<i>analyses:</i>	5,8 g/l residual sugar, 6,2 g/l acid = dry
<i>ageing potential:</i>	2-3 years
<i>characteristics:</i>	

recommendations:

serving temperature: 7-13°C

matching food: chicken in aspic with raspberry vinaigrette and salad

description:

clear, straw yellow, with a slight watery rim and greenish reflections. Medium intensity of colour and high viscosity. fruity aromas of citrus, lemon, grapefruit, ripe fruits, herbs, elder, gooseberry. dry. well integrated crisp acidity. on the palate the same fruity flavour compounds as on the nose. Peach, hints of tropical fruits, herbs. Fruit-dominated medium finish. very good duality. Very balanced and multi-layered, complex. Ready to drink with an ageing potential of 1-3 years. Heidemarie Zöhrer and Helmut Wehr