



K O R N E L L
FLORIAN BRIGL



EICH

Weissburgunder 2017

First vintage 2007

TERROIR

Altitude 350 meters
Soil Porphyry weathered soil
Hillside South facing
Slope 15-20 %
Pruning system Guyot
Vines/hectare 6000
Yield/hectare 50 hl
Harvest end of august

VINIFICATION

Vinification : Fermentation in stainless steel tanks
Maturation: in stainless steel barrels for 5 months
Bottled: 8.000 bottles in March 2018

ANALYTICAL DATA

Alcohol 13 % vol
Residual sugar 1,5 g/l
Acidity 6,3 g/l

TASTING NOTES

Color: Pale straw yellow.

Aroma: Strong fruity flavours of ripe apples, a hint of elder flowers.

Flavour: Spicy, elegant and intensive with lively freshness, sumptuous fullness, hint of mineral as well as long and intensive finish.

Best enjoyed: To fortify starter and pasta dishes, cheese dumplings, baked mushrooms, grilled trout and blue, light fish dishes, white meats and fresh goat cheese.

Food recommendations: Delicious with shellfish and Baked mushrooms or fresh goat cheese

Serving suggestions: lightly chilled, 51-55 °