



WEINGUT - TENUTA

SCHLOSS ENGLAR

WEINBERG DOLOMITEN WEISS - IGT - 2019

CUVÉE BLANC DE CASTEL

GRAPES	Cuvée from Riesling, Gewürztraminer, Sauvignon and Pinot Blanc		
CULTIVATION SYSTEM	Guyot		
AREA OF CULTIVATION	vineyards between 450 to 550 m with exposure south to southeast, soil of limestone gravel and moraine		
YIELD PER HECTARE	70 hl/ha		
STORAGE	4 - 6 years		
SERVING TEMPERATURE	8 - 10 °C		
ANALYTICAL VALUES	Alcohol Content: 13,3	Total acidity gr/lt: 7,3	
	pH value: 3,2	Residual sugar gr/lt: 4,0	

VINIFICATION

The grapes are hand-picked separately due to the different ripening times and then processed. The Pinot Blanc is fermented in oak tonneau. The Riesling, Gewürztraminer and Sauvignon ferment exclusively in stainless steel containers. After fermentation, the young wines are blended to make the different Components find their harmony. After 10 months on fine yeasts the wine is bottled in the month of August.

DESCRIPTION

Multi-layered bouquet with peaches, apricots, elderflower and rose petals. Very elegant, fresh and mineral on the palate.

RECOMMENDED PAIRINGS

Ideal companion for starters, fish, vegetarian dishes and white meat. Particularly suitable for Japanese cuisine with sushi and sashimi.

YEAR

2019 will remain a memorable vintage as the conditions made for a richly faceted and complex wines. After early budding, we had a cool and wet April and May, which in turn meant that the flowering occurred later than in previous years. In June we had some very high temperatures, but the rest of the summer while warm, never saw extreme temperatures again. A gold autumn, created the final conditions that produced wonderful vintage.



ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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