

# Allacher



## 2024 WEISSBURGUNDER

**Grape Variety(s):** 100% Weißburgunder

**Alcohol:** 13%vol

**Acidity:** 5,2 g/l

**Residual sugar:** 1,8 g/l

contains sulphites

### **Description:**

Yellow-green color; very intense fresh fruit of pears and apricots on the nose; Floral nuances of honeydew melon, juicy, fruity body, very elegant and harmonious; full-bodied and rich in extracts; mineral bite and long finish on the palate, lots of potential!

### **Vinification:**

The wine was fermented cooled in stainless steel tanks. Fermentation took place very slowly and lasted 16 days. After fermentation, the wine was drained and aged on the fine lees. The yeast contact was intensified by stirring daily. This makes the wine very creamy and melty. At the end of October the wine was filtered and bottled.

**Serving temperature:** 6-8 °C