

## WEINVIERTEL DAC

Röschitz



### Description

Name:	Röschitz
Vintage:	2009
Quality:	Qualitätswein
Alcohol:	12,5%
Acidity:	6,2 g/l
Residual sugar:	2,2 g/l
Lot-No:	L 2110/2
Ageing ability:	3 Jahre
Drink temperature:	10 °C
Recommended food:	chicken, bacon, traditional European food, Wiener Schnitzel, pasta, pork
Weinbeschreibung:	NOSE: Fresh pear, camomile, yellow fruit, sponge cake PALATE: Very fresh, yellow fruit flavors, with pleasant herbal spice and a peppery feel, white currant underneath; embedded in juicy finesse; straight; delicious food partner

### Viticulture

Grape variety:	Grüner Veltliner
Vineyard:	70% Reipersberg; 30% Galgenberg und Mühlberg
Must reading:	17,0 °KMW (=85°Oe)
Day of harvest:	around 15th of October 2009
yield/ha:	7 500 kg
Soil:	Loess- and Primary Rock
Age of vines:	20-30 years

### Viniculture

Must fermentation:	none
Storage:	stainless steel tank
Date of filling:	09th July 2010

