

# 2008 Weißburgunder Klassik

Gamlitz . Südsteiermark

## Vintage 2008

A “fine year” is a good way to describe 2008. The vintage was marked by cool temperatures and sufficient amounts of rainfall, which lent minerality, freshness, elegance and finesse to the wines. The typicity of each grape variety is expressed nicely, and the wines are very approachable. The high quality is owed partially to the late harvest period and, as a result, the high ripeness of the grapes.

## Vinification

100% steel tank fermented and matured

## Tasting notes

Fine, elegant tones of mandarin and pear underscored by a light spiciness are found in the nose as well as on the palate. The attractive body with elegantly integrated acidity is completed by a soft finish.

## Drinking recommendation

Optimal drinking time: now to 3 years after bottling.

Optimal drinking temperature: 10-12 °C

This wine is lovely with light meats together with vegetables

## Analysis

Alcohol: 12.5 % vol.

Acidity: 6.1 g/l

Residual sugar: 2.2 g/l



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