



KORNELL
FLORIAN BRIGL



EICH

Weissburgunder 2016

First vintage 2007

TERROIR

Altitude	350 m
Soil	Porphyry weathered soil
Hillside	South
Slope	15-20 %
Pruning System	Guyot
Vines/Hectare	6000
Yield/Hectare	50 hl
Harvest	Mid of September

VINIFICATION

Vinification:	Fermentation in stainless steel tank
Maturation:	in stainless steel tank for 5 months
Bottled:	March 2017

ANALITICAL DATA

Alcohol	12,5 % 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.

Serving temperature 10-12 °C